

THE NATIONAL *Provisioner*

JULY 7, 1956

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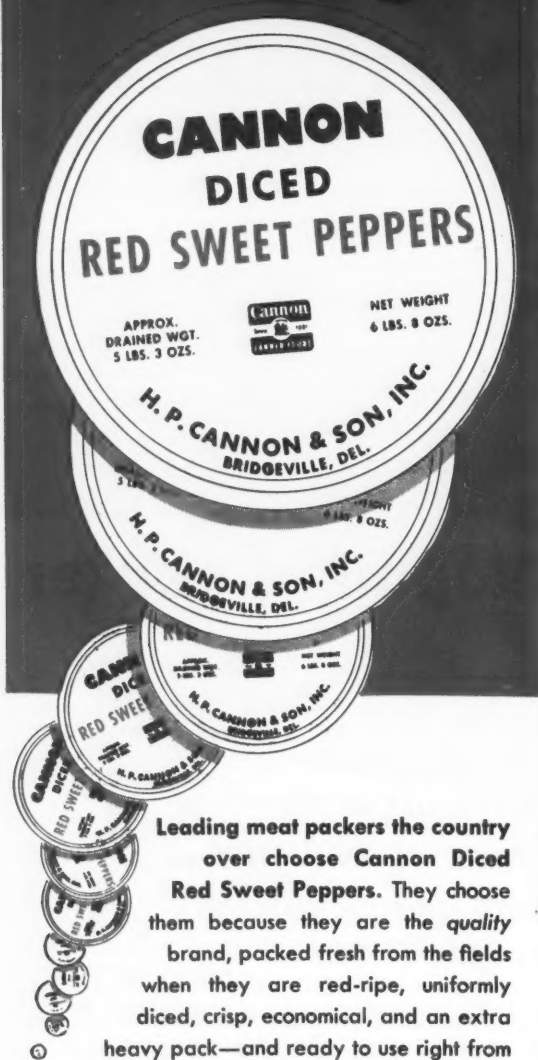
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THE NATIONAL Provisioner

VOLUME 135 JULY 7, 1956 NUMBER 1

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News and Views

THE NATIONAL PROVISIONER

Vol. 135 No. 1

JULY 7, 1956

Would You Like It?

As we look back over the past 40 years—1916 to 1956—we wonder whether meat packers and processors realize how close the *whole* industry has sometimes skidded, through political investigations and inter-necine warfare, toward a public utility status? While there may be theoretical legal barriers to such a classification, we are certain that if the consuming public, producers, Congress and the state legislatures were convinced that such an arrangement would be desirable and expedient, then—"we've had it."

Under these circumstances it would be too late to argue "unjustified" in the face of public conviction that meat packers should be closely regulated in their operations, charges, competitive practices and earnings.

To those operators of small and medium size (West, East, North and South), who might be inclined to view this kind of development with feelings of safety and complacency, we would say:

Pick up your phone and ask the president of the nearest short line railroad (sometimes jokingly referred to as "short of cash"), the executive officer of a local telephone company, the head of an interstate or intrastate power company, and the chief of a stockyards organization, about the profit opportunities possible under strict federal and/or state regulation. Ask them whether they "enjoy" their protected status as public or quasi-public utilities. Ask them, also, whether they are free of the reporting requirements, the rate and profit scrutiny and other restrictions which may originally have been designed to apply only to the larger companies in their fields.

Place these answers alongside the hazards you run as an obligated purchaser of livestock of uncertain quality in highly variable quantity, and a seller of meat of relatively uncertain value—who chances his working capital (and more) many times each year. Would the profit opportunities as a public utility packer compensate any enterpriser for the risks inherent in the meat packing business? We are sure that they would not.

A "Check-Off" proposal to permit deductions for a "self-help beef promotion program" has been introduced in the Senate and now is being considered by the Senate agriculture committee. Sponsored by Senators Mundt (R-S.D.), Schoeppel (R-Kans.) and Eastland (D-Miss.), the bill (S-4135) would permit market agencies handling the sale of cattle or calves to deduct up to 10¢ per head from sales proceeds to be used for beef promotion by producer organizations, under USDA supervision.

The St. Louis controversy over the handling of packer-level packaged meats in retail stores still remains unresolved although the international board of the Amalgamated Meat Cutters & Butcher Workmen of North America is continuing its efforts toward a solution. Earl W. Jimerson, international president, disclosed this week that a fifth member has been appointed to the board's special fact-finding committee which previously investigated the St. Louis ban and the committee will "re-examine the situation" and submit a second report to the board. Details of the committee's first report to the board in mid-June have not been revealed. As one packer described it, the situation in St. Louis has been "a mess" for the past several months since retail Local 88 of the Amalgamated, headed by Nicholas Blasie, has been attempting to enforce a contract clause prohibiting the sale of packer-level packaged meats in retail stores. Similar clauses in contracts between four Amalgamated retail locals and some 120 markets in Southern California recently were declared illegal by a superior court judge in Los Angeles, who ruled that they were in restraint of trade.

Salesmanship Will receive major emphasis during the annual meeting of the Virginia Meat Packers Association Saturday, July 14, at the Hotel Roanoke, Roanoke, Va. Following the opening luncheon and business meeting, Fred Sharpe, NIMPA director of sales training, will conduct his first sales training program in that area. Sales forces of all association members are expected to attend. In the evening there will be a banquet, with the state commissioner of agriculture as guest speaker. A. J. Jessee, general manager of Shen-Valley Meat Packers, Inc., Timberville, Va., is president of the one-year-old Virginia association.

A Special Meeting to study all aspects of beef grading will be held Wednesday and Thursday, July 11-12, at the Shirley Savoy Hotel, Denver, under the auspices of the beef committee of the American National Cattlemen's Association. Packer trade associations will be represented at the meeting.

In the meantime, the deadline for filing comments on the proposal to amend federal meat grading regulations has been extended for one month from the original date of July 5 by the grading branch of the USDA. The American Meat Institute has announced that it plans to file a protest, objecting to the "unneeded and undesirable compliance service which the grading branch is proposing and to the government's attempt to monopolize the grade names Prime, Choice, Good, etc., which have been in common use in the meat industry for so many years."

The Round Purple stamp that for 50 years has been a symbol of purity in meats, and the men who have made federal meat inspection possible, were lauded late last week at the national commemorative meeting in Washington, D. C., marking the 50th anniversary of the Federal Pure Food, Drug and Cosmetic Act and the Meat Inspection Act. The men behind the meat inspection law were saluted by P. M. Jarvis, president of Swift & Company, Chicago, on behalf of the packing industry. The industry, too, was commended by the USDA through Ervin L. Peterson, assistant secretary of agriculture, for "outstanding cooperation over the past 50 years."



Peck's Boysett

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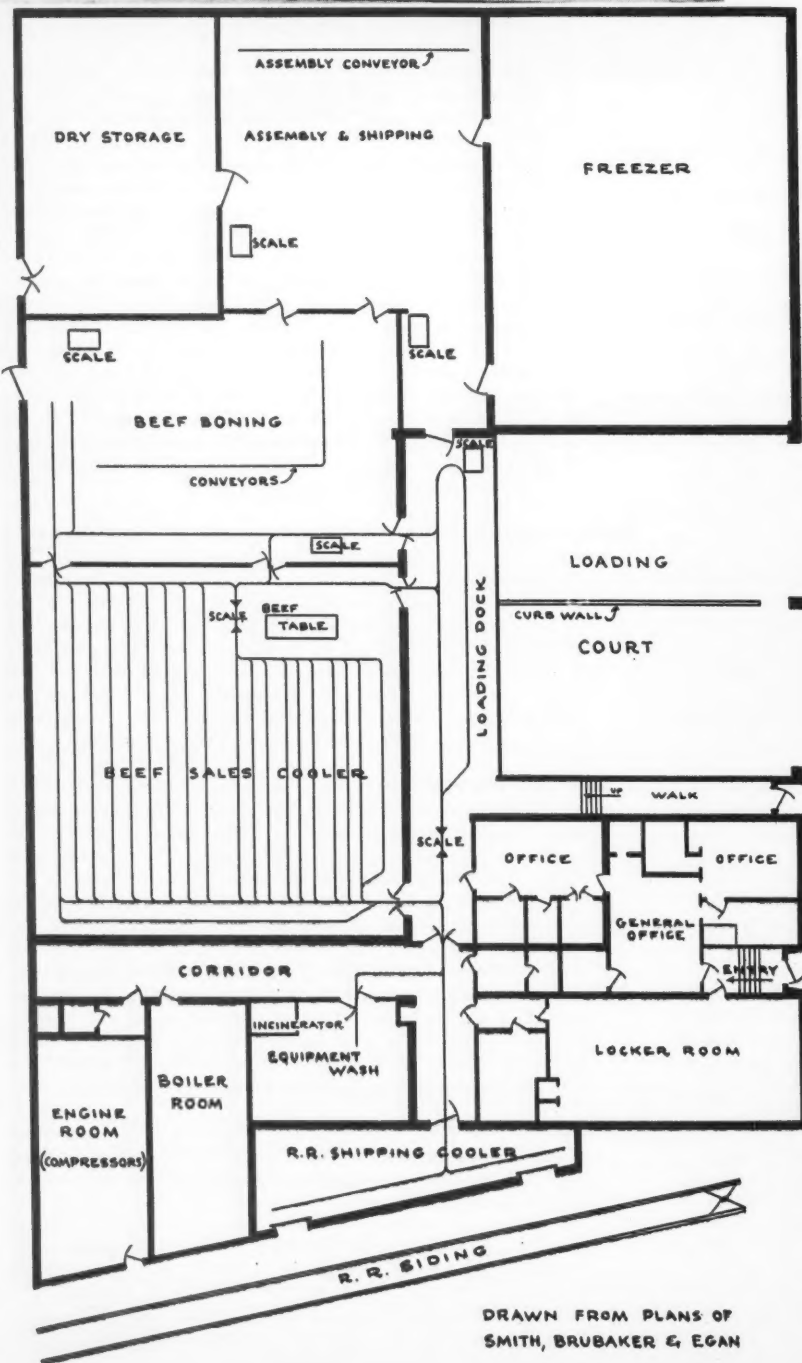
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DR. J. A. PATTON, MIB inspector in charge, reads federal certification to Emmett, Bernard and Milton Peck.



ABOVE: Herbert Kratze, sales manager, opens front door to modernistic office. BELOW: Holding lighter flame against duct opening, Milton Peck demonstrates trouble-preventing air flow beneath the freezer floor.



Peck for Beef Boning

Get Close Product Control in New Plant

THE Peck Meat Packing Corp., Milwaukee, deviates from the standard growth pattern. In building its new plant, the firm has decided to specialize in beef boning rather than expand the scope of its operations. Started some 70 years ago by great grandfather Bernard Peck, the family-controlled business has followed the conventional pattern from the beginning. It grew from a straight beef to an all species slaughterer. When Milton Peck, president, assumed management this trend was arrested and reversed. The company progressively divested itself of slaughtering operations and concentrated on beef boning—its specialty for the past 15 years.

Two factors prompted this choice: 1) the relatively fluid condition of the beef industry where future expansion may be in packaged frozen consumer cuts, fabricated meats, etc., and 2) Milton's desire to train his sons thoroughly in one phase of the business.

Two sons, Bernard, vice president, and Emmett, secretary-treasurer, have been associated with the company for nine and four years, respectively. Arthur, currently on duty with the U.S. Air Force in North Africa, will join the firm upon his discharge.

Built with an eye to possible future expansion by the sons, the plant incorporates features based on the elder Peck's 38 years' experience in the meat industry, along with suggestions of the firm's architect and engineer, Smith, Brubaker & Egan, and Advanced Engineering Corp.

A planned product straight-line flow, conveyorized boning, dual scaling and sharp freezing are some major features. Architects had to provide p'ings on which to pour the footings since the site of the new plant was once a lake bed.

Product moves through a U-type put-through pattern from and back to an enclosed general loading dock area. Rollaway doors are controlled from the loading dock. The dock, which can accommodate six trucks at one time, is divided into two loading heights, one for the smaller local delivery vehicles and the other for

TOP TO BOTTOM: 1) Main holding cooler has scale to facilitate loading of primal cuts which are made on rail in cooler. 2) Breakers remove clod and shank from fore. 3) Meat is guided under band saw and thence to boning conveyor. 4) Boning conveyor has ample space for butchers and upper flight for bones. 5) Transfer conveyor moves product from boning line into order room; conveyor can handle another line's output.

common carriers' larger trailers for nationwide distribution. The two truck bed levels, coupled with the use of a magnesium dock ramp with locking legs which adjust for trailer heights, make truck loading a relatively simple operation. Barrel-type hand trucks are used for barreled meats and an industrial truck for boxed meats.

A unique loading dock feature is the air exhaust system. Each loading pit has a large intake duct which vents out through an exhaust turbine. The duct is aligned with the exhausts of vehicles and, consequently, the hotter gases from the trucks escape through ducting. Outside air movement on the turbine creates a slight suction to help vent this warm air.

The truck dock forms part of the building frontage (see floor plan). A continuation of the dock aisleway leads to the two-car railroad loading dock, which is at one side of the building. A feature of the railroad dock is its refrigeration equipment. Two Gebhardt units are located in this room for use when carcasses are being received or boned meats loaded. Jamison doors which are equipped with accordion canvas covers, are installed in openings serving refrigerator cars. Refrigeration facilities keep product in top condition; it is not exposed to sudden temperature rises. Carloads of boned product can be preassembled in this room and loaded onto the refrigerated car when it is spotted, assuring proper rail connections and again protecting product against temperature increases.

The overhead Anco rail system from the truck and rail loading docks leads into the main 350-head capacity holding cooler. The truck dock rail spur has a loop which permits rapid truck unloading, freeing truck



and dock space. All quarters are weighed on a Howe rail scale before being placed in the holding cooler.

The cooler has a specialized rail pattern of 19 holding rails. The first rails run the full 52-ft. length of the cooler and are spaced at 3-ft. intervals. The balance are 40 ft. in length and are spaced 2 ft. 6 in. and 3 ft. 6 in. apart. These shorter rails can be used for carcass selection. The last rail is 5 ft. away and can be used for primal cut breaking.

The cooler rail system leads to the boning room and loading dock. A Howe rail scale is adjacent to the shorter rails. If quarters or cuts are sold, they are scaled and moved to the loading dock, lessening handling distance.

It was stated earlier that the plant has a dual scaling system. Cuts or quarters are scaled in the cooler and then once again on the loading dock. This prevents errors, explains Herbert Kratze, general sales manager.

Cooler rails are looped with switches to the two main rails reducing the amount of handling necessary to move the product into the



LEFT: Bones are sawed, weighed and boxed in a continuous operation. Palletized stacking provides maximum exposure of heat transfer area for boxed meats in the freezer.

boning room. Product can move directly from loading dock to the boning room on an extra outside express rail that bypasses holding rail switches.

The holding room is equipped with nine Gebhardt units which are used throughout the plant. They maintain a temperature of 32 to 35°F. and are equipped with back pressure and humidity regulators to provide the cooler with a humidity of 82 to 92 per cent. The room is also equipped with a humidity control device for winter operations to keep the meat free from slime and stickiness, a con-

dition brought about by the lighter refrigeration demands of winter months. Once set, room temperature controls are padlocked to prevent tampering.

Steel beaming supports the rail system in the coolers. The refrigeration system minimizes corrosion and consequently steel structure was chosen. Rails receive a periodic cleaning and oiling to protect them from the moisture normal to a holding cooler. The all-steel cooler construction has lowered insurance rates.

Ceiling-type refrigeration units are located above supporting steel beaming over which is an air plenum of approximately five feet. This air chamber above carcasses aids in refrigeration as it permits a gradual diffusion of the discharged cold air which flows downward around the quarters, states Milton. The upcoming warm air from the cooler mixes with this colder air and lessens the temperature spread between refrigerant and meats and lowers shrink.

Pipes in all coolers are insulated with fibreglas and wrapped in aluminum sleeve sheeting to protect insulation and also improve sanitation. A grease film on piping can be cleaned readily from the covering without damage to insulation.

As required, carcasses from the holding cooler are moved into the boning department by an operator whose function is to keep quarters moving in proper sequence. Two breakers handle quarters. They remove shank and clod from the fore-quarters and kidney and flank from the hind. Quarters then are broken into the boning primal cuts with a Jones power saw equipped with a movable table top. As he breaks quarters, the saw operator moves the table top forward until it adjoins the moving stainless steel slab conveyor onto which he pushes the meat.

Meat moves on the 38-ft. stainless steel conveyor past the 18 butcher stations. Each station is 48 in. long. This ample spacing increases productivity and forestalls inadvertent knife



TOP: Bones and meat discharge at this point into packing room. BOTTOM: Double weighing is standard practice; meat is weighed in order room and on the loading dock.

accidents, says Bernard. Each work area is 24 in. wide and is equipped with U. S. Rubber cutting boards. Bone-in and boned meats move on the 30-in. stainless steel slats.

An 18-in. Neoprene belt conveyor above the meat conveyor carries the bones. The system was built and installed by Sheet Metal Engineering Co. Both conveyors discharge into a two-flight transfer conveyor which carries product 34 ft. and discharges into the packaging room.

The main boning conveyor is powered by a 3 hp. electric motor equipped with an adjustable drive. It can move from 15 to 30 ft. per min. The work height on the table is 36 in. and each station is equipped with Globe Grip Strut flooring used in varying heights to accommodate boners.

While lacking any specific figures, management believes the conveyor has increased productivity appreciably as it has reduced the non-productive effort of butchers. The Pecks plan to add another boning conveyor as their crew increases. The take-away conveyor is designed to handle this load.

The boning room has a workup table where tenders are trimmed, kidneys defatted, shanks boned, etc.

Bones and fats are tallied on a floor scale in the cooler and trucked to a rear loading dock where they are picked up by a local renderer. Inedible materials do not cross the path of the edible product. They move from either the boning or packing room directly to the rear loading dock. (See floor plan.)

In the boning room, meats are barreled or placed in sausage trucks if they are to be boxed. The firm uses a polyethylene liner for the barrels.

TOP TO BOTTOM: Ceiling refrigeration units; piping is aluminum covered. Shell and tube condensers and liquid balancing unit are on one wall. The refrigeration compressors are interconnected for safety and load balance. The oil-fired package boiler requires little attention.

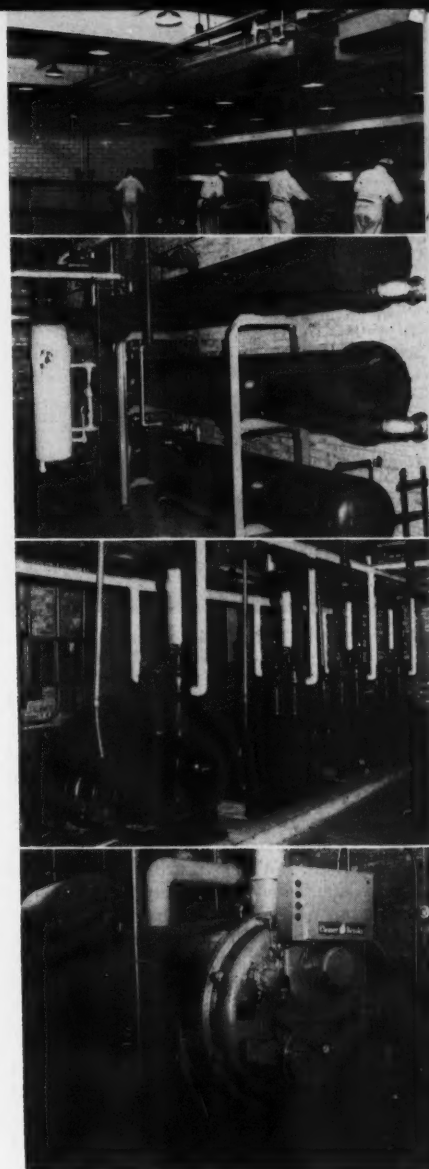
The bone conveyor discharges near a band saw and platter-type scale. If an order for bones is received, they are sawed, boxed and weighed. The filled box glides down a roller conveyor to a steel strapping station and then is placed on a wooden pallet for movement into the freezer.

If meats are to be boxed, they are moved in accumulated truck lots by the assembly conveyor. Here, in a group effort, one operator fills the box bottom with a liner and fills it with boned meat. The next man scales product for correct weight and notes it on the box lid. The last man machine wire straps the box. A box assembly conveyor leads directly to the freezer. Boxes enter via a Jamison conveyor freezer door.

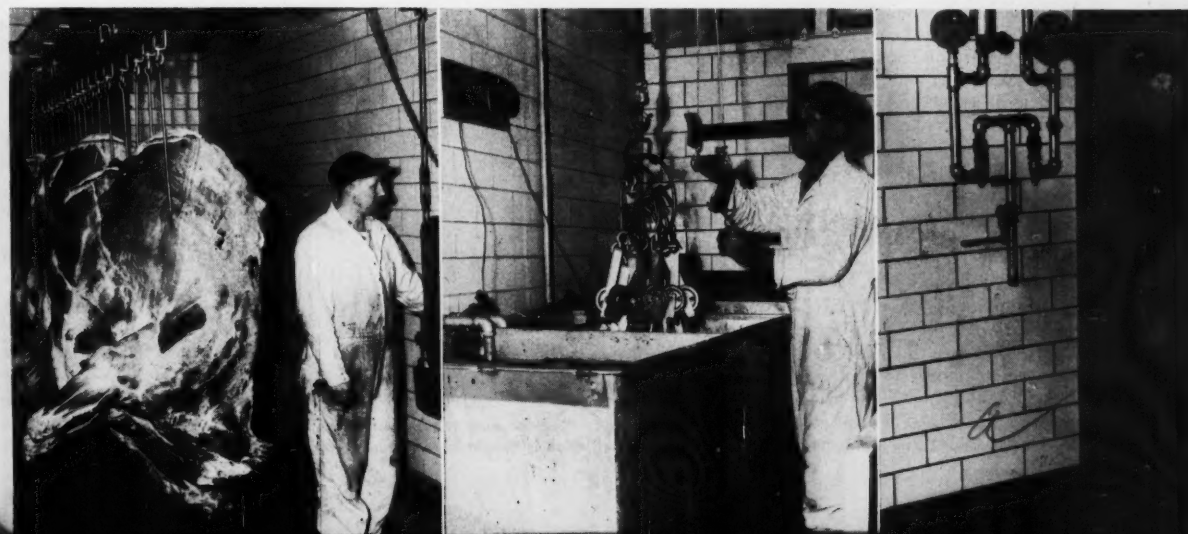
In palletizing, Peck uses a 40-in. x 40-in. wooden pallet. The boxes are stacked to a single level in an interlocking pattern. The technique exposes a maximum of heat transfer surface, says Emmett. Pallets have a leg height of 2 in. A "chimney" down the center of the palletized groupings permits air movement through the stacked loads. Boxes are about 2 in. apart.

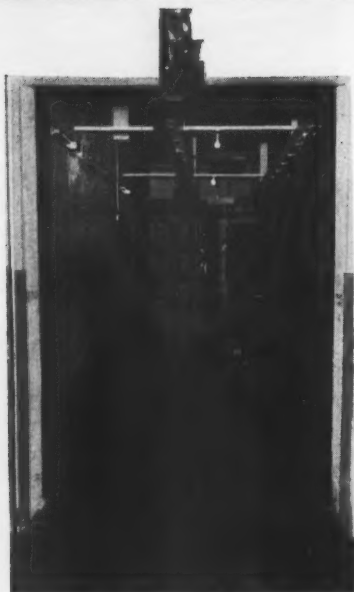
The minus 26°F. sharp freezer, equipped with 15 Gebhardt units having automatic gas defrosting, can freeze about 40,000 lbs. of boxed product a day. It has a holding capacity of 500,000 to 750,000 lbs. As

[Continued on page 44]



INCOMING carcasses weighed . . . Portable hoist moves trolleys through cleanup . . . Engineer Halonen checks water hammer arrester.





CHILL TUNNEL is equipped with a dual rail system for extra capacity.

A STRAIGHT-line put-through product flow definitely increases productivity. This has been the experience of Saratoga Meat Products Co., Chicago, a leading independent sausage manufacturer, which recently expanded its operations. While space acquired has doubled available manufacturing area, an additional increase in production capacity stems from streamlined material handling. A revised flow pattern has raised productivity by approximately 10 per cent, states Frank Haase, vice president in charge of production.

A new acquisition has converted a back tracking line into an inverted U-flow pattern with raw materials received at one leg of the U, processed at base and shipped at the end of the other leg.

Original plant area was cramped. Shipping and receiving were performed at the same dock area and scale facilities. Incoming raw meat and outgoing finished product crisscrossed in the same cooler area. The kitchen lacked adequate cooler space for efficient order assembly, comments Donald Gray, sales vice president. Consequently, when an opportunity to purchase a 60 ft. x 125 ft. building south of the main plant presented itself, management acquired it. There were some misgivings by board members as to the practicality of integrating the two structures, separated by approximately 120 ft. However, in consultation with an architect management revamped the plant's entire flow pattern to move product in successive manufacturing stages from one building to the next. There is no unnecessary product movement as the

U-Shaped Kitchen Achieves Straight-Line Product Flow



AREA PARTIALLY enclosed by the three interconnected buildings is used for off-street product loading and meat unloading as well as for parking.

building connecting the two main structures is a processed meats chill tunnel.

The connecting tunnel section is located at the rear of the kitchen. Area between the two buildings has been paved, a shipping dock built onto the acquired building and former dock converted into a receiving dock. Saratoga now has two off-street docks with ample private parking area. This has contributed materially to increased efficiency of operations and also pleased the jobber peddler customers, says William H. Dukes, vice president.

Formerly, the meat packer drivers with loads of incoming meat and the peddlers with their purchases would be competing for the same limited dock space. The result was organized confusion, Dukes recalls. Now all outgoing product passes through a shipping check-scale office and truck

jobbers function on a self-service basis. Product in the holding cooler is kept in spacious bins for easy selection. There is an ample aisleway to permit plenty of traffic within the holding cooler without interfering with order assembly operations.

The dock can accommodate about 10 trucks. Saratoga's 18 insulated-refrigerated trucks are loaded by an early starting crew and parked in the court.

The former holding and packaging cooler has been converted to a raw meat holding-boning room. The firm now receives its beef in quarters which are boned by four butchers. Additional cooler facilities permit the kitchen to buy green meats in larger economical lots and also to take advantage of buys, says Haase. From the holding cooler, meat moves directly into the manufacturing room which



PANS ARE presprayed for easy removal of baked loaves. Slight tilt to pan by operator frees baked loaf which is caught by another operator and placed on rack for cooling.

the Lin Product Flow

has been re-equipped with three 600-lb. Boss stuffers and a 750-lb. Boss Chop-Cut.

The spice section, refurbished in stainless steel, is located at the rear of this room. An assortment of aluminum tins holds various small lot spices and seasonings. Tins are labeled to indicate ingredient stored. This house-keeping measure has expedited seasoning blending, states Otto Geiger, sausage foreman. No seasoning is lost through spillage or inadvertent wetting of the container.

A stick holder is suspended above each of three stuffing tables. While stacking sausage sticks is an extra operation, the holders provide the sausage room with additional floor area for trucks or cages. This is an important consideration in peak production periods, the sausage foreman points out.

Stuffed meats are railed into the smoke-cook section. Five six-cage houses have been relined with stainless steel and all cooking vats replaced with stainless steel units.

From the heat processing area product in cage lots is moved into the fast chill tunnel equipped with two rails to hold 30 cage lots. Three Gebhardt units provide required refrigeration. Product is held here for approximately 20 min. at 38° F. and it is moved then into the new holding-order assembly cooler.

The order assembly cooler is 60 ft. x 60 ft. It has 28 bays on three sides, each holding about 1,500-lbs. of product. One side holds large stick product; another, natural casing frankfurters and the third, skinless frank-



CLARENCE UNHOCK, packaging foreman, checks loaf and ring products.

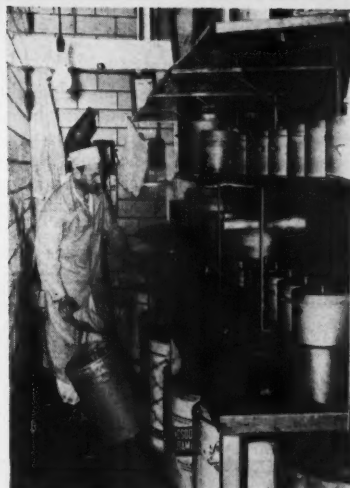
furters. Adjacent to the skinless frankfurter bay are two Linker peeler machines. Management installed a Miller & Miller packaging line to handle this product.

A three-level holding rack for various loaf and packaged items is situated on the fourth side of the order assembly room.

The packaging cooler is refrigerated with eight Gebhardt ceiling units: A 25-ton Frick compressor was installed along with a Kewanee 125-hp. package boiler to service the new building.

All orders are assembled in this room and move to the shipping room where they are sealed and billed. The shipping room opens directly to the loading dock.

Adjacent to the shipping room is the new general office. The office has a general accounting section, an office-employee kitchen and driver-sales-



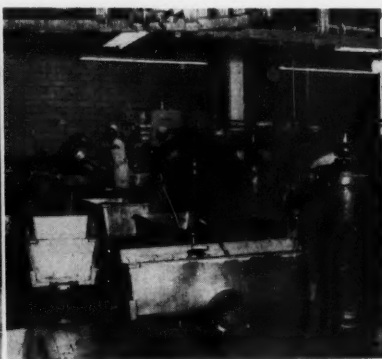
BLENDED seasoning is the important task of Otto Geiger, sausage foreman.

men section equipped with adding machines, etc., to facilitate their salesmen's nightly tally.

The new building also permitted management to expand and streamline its cellar operations. Loaf baking facilities also have been expanded and ham boning and pickle injection facilities have been increased. Part of the basement space also is being converted into an initial packaging operation.

Saratoga has set up a line using two U. S. Slicers, Exact Weight check scales, a Great Lakes conveyor sealer and a Miller & Miller unit. The film selected is Saran. Management envisions a gradual expansion of its pre-packaged line. It has appointed Clarence Unhock, packaging foreman, to implement packaging directives. "Our packaging line will expand, as we gain experience," states Erwin Swanson, sales manager.

In its expanded facilities, the base-



SMOKING IS performed in former packaging room. Center photo shows manufacturing room which has been refurbished with stuffers and chop cut. Employee at right operates dicer for production of material used in the manufacture of head cheese.

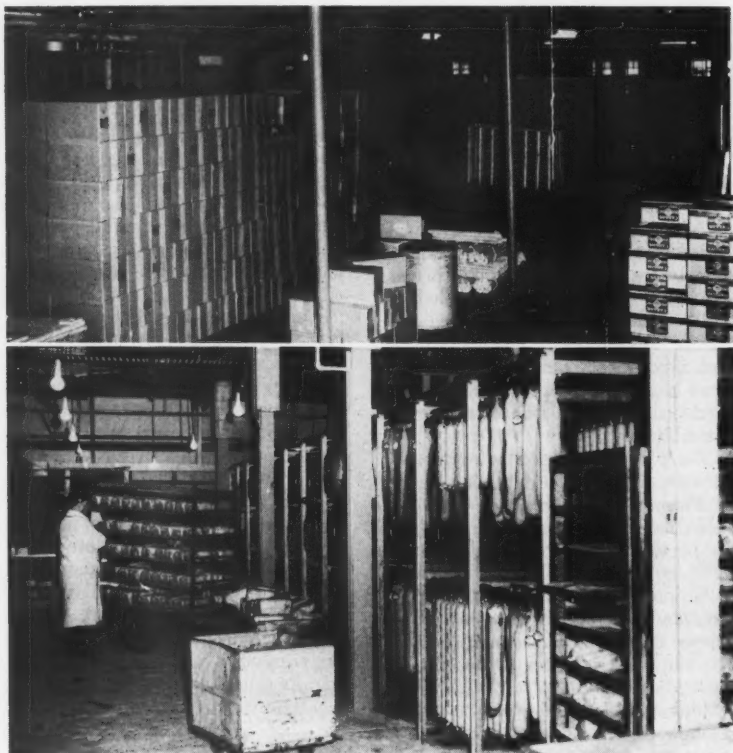
ment area is devoted to relatively lengthy operations such as curing ham, boiling and packaging. These operations are adjacent. Ham mold cleaning is also performed here with a Ham Boiler washer. Here, too, meats are diced with a Dippel unit.

Various sausage mold pans are sprayed with a Brinks gun, using an edible coating. This coating material eases removal of the baked item from the pan and also simplifies sanitizing of the pan, states Geiger.

The second story of the acquired building has been converted to a dry



PLANT OFFICIALS (l. to r.) are Frank Haase and William H. Dukes, vice presidents, Erwin Swanson, sales manager, Donald Gray, vice president and Donald Brown, treasurer and assistant sales manager.



DRY STORAGE (top photo) permits orderly stacking of supplies for efficient inventory control. Main packaging room (bottom) features stainless steel bays for stick product.

storage area. This additional area permits Saratoga to purchase supplies in economical lots. Previously, the firm had to limit its supply to what could be consumed within a week. This frequently would cause dislocation in production as supplies ran short. This was also an expensive way of purchasing supplies. A Kardex inventory control system keeps the company informed of its supplies. An estimated saving of 10 per cent on costs has been achieved, Dukes reports.

'A New Twist To Meats'

"A New Twist to Meats" is among the topics scheduled for discussion at the 71st convention of the National Association of Retail Meat and Food Dealers August 5-8 at the Sheraton-Cadillac Hotel, Detroit. Albert Glynn, association president, said emphasis of the three-day meeting will be on merchandising.

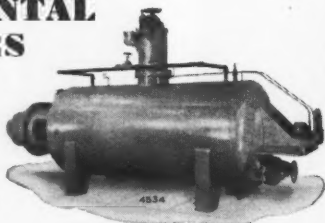
Grand Duchess Recipe Book

Grand Duchess Steaks, Inc., Akron, Ohio, is distributing a new illustrated recipe folder, featuring summertime meals, to boost the sale of its frozen steaks. Included are a picnic barbecue, pop party for youngsters, snack-time pizza pie, and a French steak roll for brunch.

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Legislation Switching Meat Industry Regulation to FTC May Come From Probe

Legislation aimed at the transfer of authority over fair trade and anti-monopoly regulation of the meat packing industry to the Federal Trade Commission may be one result of the investigation conducted by the Senate judiciary sub-committee in Washington during the past two weeks.

Members of the Western States Meat Packers Association were told this week that the association expects to have such legislation introduced before Congress adjourns. Other organizations which are interested in seeing the "big packers" brought under government regulation with respect to monopoly and unfair practices will be asked to cooperate with WSMFA in introducing the measure.

The western association contends that because the Department of Agriculture has not had the funds to enforce the fair trade practice and monopoly provisions of the Packers and Stock Yards Act in the meat packing industry in the past 20 years, there is every justification to transfer the enforcement authority to the FTC which regulates all other business.

In testimony before Senator O'Mahoney's committee late last week,

M. J. Cook, now vice president of the Chicago Union Stock Yards and Transit Co. and from 1945 to 1955 chief of the USDA Packers and Stock Yards Administration, indicated his belief that the industry is honest and that most deviations in competitive practices can best be eliminated by informal discussion without well-publicized hearings and litigation.

Cook also told the inquisitors that jurisdiction over alleged monopoly in the meat industry may belong to the Department of Justice, as well as to the Department of Agriculture, and that the latter department has been reluctant to move aggressively because of this conflict in authority.

The former P & S chief said that E. F. Forbes of WSMFA had come to him only once with an informal complaint, and that the matter was promptly handled and the condition corrected. Cook said that he told Forbes that under the Cudahy decision (see page 124 of the NP "Significant Sixty") the Secretary of Agriculture has no authority to go on a "fishing expedition" into packers' records. In spite of a letter to the late C. B. Heinemann, then president of

the National Independent Meat Packers Association, urging him to bring complaints direct, Cook said that he didn't believe the independent packers' chief had visited his office "more than two or three times in ten years."

When the committee counsel asked Cook whether he could recall any case in the last 15 years where there had been a USDA investigation of a complaint about a merger (mergers are not necessarily illegal), Cook replied in the negative. He said, however, that there had been cases in which the Secretary of Agriculture had prevented packers from violating the consent decree.

There are more independent packers in the business than ever before, Cook told the committee in reply to a question about monopoly in the meat packing industry. He expressed the opinion that the large packers are handicapped today by operating plants that are very old.

"I am much interested in the statement that the big packers are so big that they are inefficient," was the quick comment of Senator O'Mahoney. "We have have got to make sure that the small operator in every field is not harassed, intimidated and put upon through monopolistic practices by these inefficient big packers."

[Continued on page 25]

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Meat Industry Inquiry

[Continued from page 21]

Another devil—the chain store—was uncovered by the committee when Louis F. Bein, farm manager and cattle feeder, appeared in behalf of the Colorado Cattle Feeders Association. Colorado feeders, said Bein, are experiencing marketing problems as the result of several forces that are being used to stifle competitive buying.

In the opinion of the Colorado Cattle Feeders Association, these forces are buying practices instigated by chain stores and their engaging in vertically integrated operations, such as cattle feeding, packing and trucking besides their normal retail activities. Other packers, because of the chains' competitive position, have had to adopt the same practices, if possible, insofar as is allowed by the consent decree. The practices have alarmingly increased in the last four years.

Bein said the chains began extensive feeding operations, particularly in the Far West and to a lesser extent in the Mountain States. These cattle on feed do not represent a major supply but are used to supplement those bought by them. When greater market demand is reflected by a higher price for livestock, the packers go off the market and draw more heavily on their own supplies thus avoiding contributing to a market price increase. The fact that the livestock price on the Denver market shows little fluctuation is a result of these packers avoiding the market in this manner. Bein claimed the practice is a method of price control.

Arizona's New Inspection Law Now in Operation

Arizona's new meat inspection law, which establishes inspection on a statewide basis, went into effect July 1. It provides for a gradual changeover to state inspection standards. The law allows towns, cities or counties to accept or reject state inspection, but makes it mandatory that all slaughtering and processing plants meet minimum sanitary, water and sewage disposal requirements. Costs of the new service are to be shared by the state and inspected plants.

Essex Packers' Net Drops

Net earnings of Essex Packers, Ltd., Hamilton, Ont., declined 12 per cent during the year ended March 31, amounting to \$82,844 compared with \$94,355 in the previous year, the company reported. The decline was attributed to lower average prices. Physical sales volume was constant. Net profit was less than 1/5c per pound.

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Dr. W. M. Urbain, Swift & Company, Says Many Milestones Face Food Irradiation

IT appears we have not reached a point where we can say irradiation is any more ready for use than it was when I had my first contact with the process seven years ago. Irradiated foods still show defects in flavor, appearance and, in certain instances, texture. These defects are sufficient to preclude use for commercial civilian purposes. This statement is justified on the basis that it brings out the undeniable fact that radiation today is not used to preserve foods.

It would be wrong for me to stop with this simple statement. There is no question that we have learned a great many things about the process and it is not unreasonable to anticipate that in due course we will have a usable process. Therefore, I shall take note of some of the new facts we have acquired.

Some few years ago, we were convinced that any food could be sterilized with about 2,000,000 rep. Today we are less certain about the amount needed. Most investigators say it lies between 2,000,000 and 3,000,000 rep while others estimate 4,000,000. Significantly, *Clostridium Botulinum*, the most important bacteria in food preservation, is the most resistant to radiation. This is not the case in heat sterilization of non-acid foods; other spore-form organisms exceed it. Unlike thermally processed foods, irradiated foods will have to be, not commercially sterile, but actually ster-

ile, since to destroy the *Clostridium Botulinum* all other organisms first would have to be destroyed.

Where reliance is placed solely on radiation to destroy organisms which cause spoilage, the sterilization dose is significant. Furthermore, if the original concept that a sterilization dose is 2,000,000 rep is incorrect, then the preservation problem is complicated as it has been established clearly that the amount of off flavor is proportionate to the amount of radiation.

What have we learned about this off flavor? Irradiated flavor is unique to the process. It sometimes has been described as scorched. The flavor is generally associated with the food's protein components. While fats are affected, they do not give rise to the irradiated flavor.

Evidence seems to be developing that the characteristic off flavor originates in proteins containing sulfur and more specifically in sulfhydryl groups. Compounds such as mercaptans and hydrogen sulfide may be associated with the irradiated flavor.

Since the nature of the irradiation flavor change has been subjective, it is not surprising that confusion exists about what foods undergo flavor changes and which are more or less sensitive. A human tester can be educated to be expert in the detection of irradiated flavor.

On the other hand, results have been reported of the use of non-expert

consumer panels, which lead to the conclusion that under certain conditions irradiated foods are acceptable and irradiated flavor, detected by the trained tester, passes unnoticed. However, in time a consumer will recognize this flavor and object to it. In my opinion any expectation that the consumer can be educated to accept this flavor is not reasonable in view of its distasteful character.

While private industry and academic institutions are conducting work in irradiation research, the U.S. Army directs by far the largest effort in this field. All research efforts have two objectives: 1) irradiated foods for civilians and 2) foods for the military.

The military objective does not require that irradiated food be perfect in all respects because circumstances may warrant departures from the norm. Meats, for example, which

have been browned slightly as a result of irradiation would offer little difficulty because the difference would be understood and accepted by military purchasing groups. The soldier consuming the food would not see it in the raw state and even if he did, it would not make any difference since he would have no choice.

On the other hand, in civilian markets where a competitive situation exists the consumer has a choice. Any defect, whether related to quality or not, if it exists in one manufacturer's product and not in others can become the basis for non-acceptance and the cause of a market loss. A good bright red color is a prerequisite for fresh meats, irradiated or not. Perfection in all respects has greater meaning for civilians than for the military.

A number of tools have been developed to try to get objective evaluations of flavor. One of these is vapor phase chromatography combined with a mass spectrograph at the Natick Quartermaster Research and Development Command. This work may lead to identification of compounds involved, some understanding of their source in food and how they are formed. This research work holds great promise.

Previously, work on flavor retention included: 1) removal of atmospheric oxygen which always seems to diminish effect on flavor; 2) irradiation in the frozen state which ap-

appears to tie up water in a way that makes it less available for free radical formation and in this way to curtail side reaction leading to the irradiated flavor, and 3) use of additives, so-called free radical acceptors such as ascorbic acid, which appear to minimize the availability of free radicals for flavor formation.

Actual testing is needed to establish that irradiated foods are wholesome and nutritious. Of course, this area is receiving considerable attention. We at Swift have carried extensive investigations on the wholesomeness of irradiated beef. As a result, we have concluded such beef is wholesome and nutritious. There are other studies in progress, many of them under the direction of the Surgeon General of the Army, including some being conducted with human volunteers.

The technology of irradiation preservation has to be developed. Just as we had to learn in detail how heat can be used to preserve foods in canning, we need to know in comparable detail how radiation can be used. We know with reasonable certainty the most radiant resistant organism we are likely to encounter, and we will have to determine with considerable precision the amount of radiation required. We will have to learn how to use that radiation commercially so that we will have equipment and procedures which are reliable and can be operated day after day without producing improperly treated foods. We will have to learn the process variations that are to be associated with different kinds of foods. We will need to explore further the effect of radiation combined with other preservation processes. And, along with this, we will have to develop considerable information on the effect of storage.

One major point of concern with storage is the action of enzymes which bring about food deterioration. We know that the radiation dosage required to destroy these enzymes is considerably above that required to destroy bacteria. If inactivation of enzymes is necessary to secure stable foods, procedures in addition to irradiation will be needed.

In the course of the years there has developed another broad area of radiation application. It is possible to extend product life without spoilage by simple reduction of the bacterial population, not by destroying all the bacteria, but by destroying most of them. This has been referred to as "pasteurization." The nature of the radiation process is such that a small amount of radiation tends to destroy

most of the bacteria present; it is the destruction of the few remaining ones that involves the millions of rep ordinarily associated with the sterilization dose.

Because a small amount of radiation is used, undesirable effects are minimized. Meats may very well lend themselves to pasteurization. However, for civilian use we have other problems to solve. We do not necessarily have off flavors nor do we fail to gain sufficient extension of product life to make "pasteurized" fresh meat interesting but we will have to find ways to keep the normal fresh appearance if such irradiated meats are to compete with fresh meats.

Evaluation of "pasteurized" foods must be done carefully. The proper criteria must be applied, taking into account all pertinent factors. In the past, there have been claims based on criteria, such as bacterial count alone, which inadequately express the complete requirements and ignore factors as important as the bacterial condition. When it comes to food, every characteristic normal to food is important. It does little good to claim that the bacterial population of a beef steak is less than that typical of a fresh steak, if the meat is brown and shows evidence of dessication.

EDITOR'S NOTE: Dr. Urbain spoke before the National Industrial Nuclear Conference sponsored by Armour Research Foundation, Illinois Institute of Technology, Chicago. His speech reports research undertaken in cooperation with the Quartermaster Food & Container Institute and has been assigned number 632 in the series of papers approved for publication. His conclusions are his own and do not necessarily reflect the views or have the indorsement of the Department of Defense.

No Cellophane Monopoly, U. S. Supreme Court Agrees

The U. S. Supreme Court has upheld a District Court's dismissal of a government complaint that E. I. du Pont de Nemours & Co. violated the Sherman anti-trust act by dominating cellophane production.

The trial brought out that Du Pont produced nearly 75 per cent of the cellophane sold in the United States during the relevant period, but that cellophane constituted less than 20 per cent of all flexible packaging material sales.

The Supreme Court agreed with the District Court's finding that competition from the other flexible packaging materials prevented Du Pont from possessing monopoly powers.

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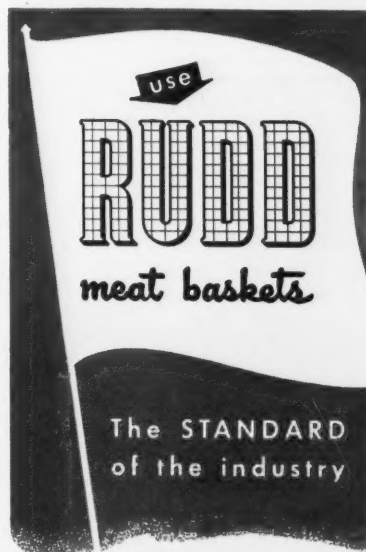
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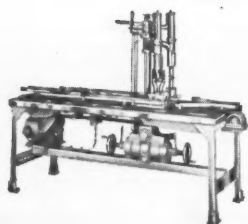
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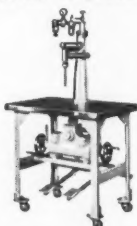
Saves operator time

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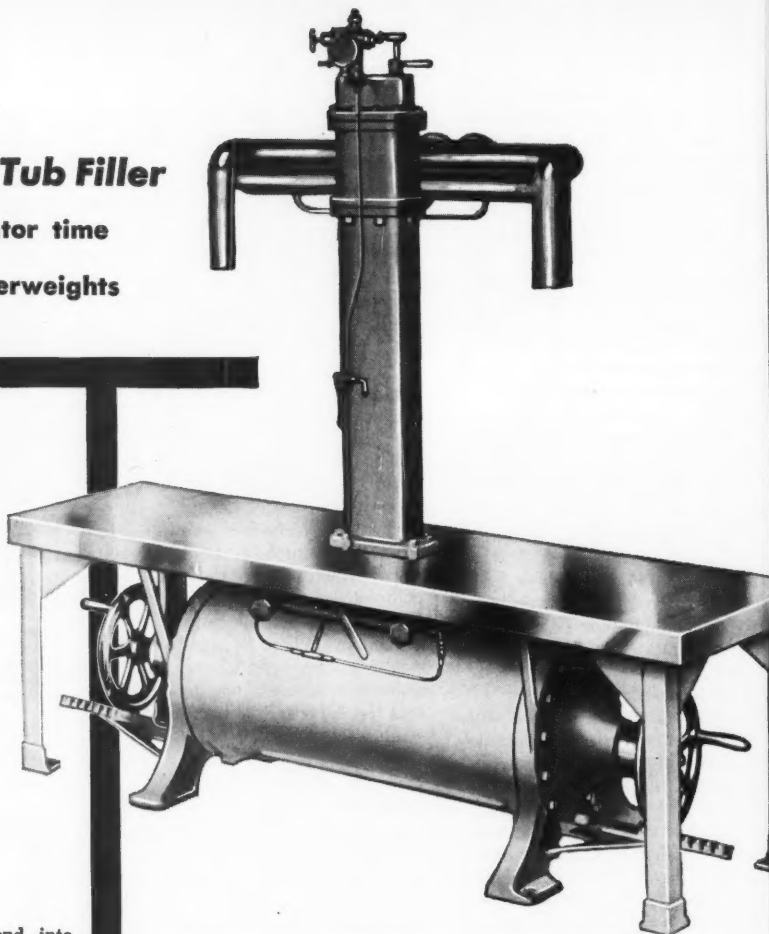
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New, longer tissue or liner spreaders, with fingers on both sides of the nozzle, positively open liner at same time nozzle projects down into inside of liner—eliminates splashing to cartons.



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The machine comes with a Feemogenizer—it creates a mechanical emulsion of the component parts of a product and features "non-drip" spouts and density control that assures **ACCURATE WEIGHTS**. Except for air and product pressure, no supplementary power is required.

This model No. 13865 will produce greater savings all down the line, especially in overweights. Only one operator is needed and it is not necessary to account for tare of the containers. Floor space required is only 24" x 70" and it weighs only 1,100 pounds. Ask Globe for the answer to your filling problems today.



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The Meat Trail...

Stark, Wetzel & Co. Closes Plant at Frankfort, Ind.

Consolidation of Stark, Wetzel & Co., Inc., operations in the firm's three Indianapolis plants and closing of the company's plant in Frankfort, Ind., 43 miles from Indianapolis, has been announced by GEORGE STARK, president. Operations at the Frankfort plant were suspended as of June 29.

Closing of the Frankfort plant hinged on the fact that supplies of livestock in the immediate area have been inadequate to meet the volume needed to permit a profitable operation, Stark explained. The Frankfort plant, which formerly employed more than 200 persons, was acquired by Stark & Wetzel in 1950. The plant previously was operated for many years under the name of Milner Provision Co.

Three years after buying the Frankfort plant, Stark & Wetzel purchased the Armour and Company Indianapolis plant.

"Since that purchase, we have constantly improved our Indianapolis plants and, therefore, will consolidate the Frankfort operation into the Indianapolis operation," Stark said. "We will serve all Indiana and Eastern Illinois territories out of Indianapolis. Many of the Frankfort people are being transferred into Indianapolis."

Disposition of the Frankfort plant property is not known at the present time, he said.

Peters Packing Co. Calls It Quits After 50 Years

Peters Packing Co., McKeesport, Pa., which was idled by a strike for six months last year, has decided to call it quits after more than a half century of operation.

CHARLES F. PETERS, SR., company treasurer, revealed that a majority of the eight stockholders, all members of the Peters family, voted to dissolve the company and ordered the directors to liquidate all assets of the concern.

The plant, which at one time employed 250 workers, hasn't been in full operation for more than a year. Operations were resumed on a limited scale after the strike ended last December. Most of the 40 workers who had been called back were laid off in March when the company announced it was closing for a major rehabilitation of the refrigeration system. The refrigeration project, however, never was started.

PLANTS

A new \$350,000 plant is nearing completion for Rosen Packing Co. at 2677 E. Vernon ave., Los Angeles. The plant contains 15,000 sq. ft. of floor space, including 800 sq. ft. of office area. Contractor for the project is Oltmans Construction Co. JOHN D. BLACKBURN is consulting engineer.

Wilson-Diggs Wholesale Meat Co., Columbia, Mo., has begun construction of a new \$85,000 glazed tile and brick building at 1202 Hinkson ave., Columbia, to house its wholesale business. Completion is planned for mid-September. The firm is owned by H. C. WILSON and T. W. DIGGS. Diggs also is secretary-treasurer and general manager of Rader Packing Co., Columbia.

Plans for an expansion program which will nearly double the potential output of Bryan Brothers Packing Co., West Point, Miss., have been announced by W. B. BRYAN, president and treasurer, and JOHN H. BRYAN, vice president and secretary. Work has begun on an enlargement of the sausage kitchen, which will increase floor space by approximately one-third. Also under construction is a new one-story, 6,000-sq.-ft. office building, which will house the sales,

purchasing and accounting departments and executive offices. A two-story addition to the plant's canning division has just been completed. The first part of the Bryan Brothers plant was constructed 20 years ago at an original cost of \$3,000. Each year since 1936 an addition has been built. The federally-inspected plant now employs more than 450 persons in its various operations.

The three-year-old Allen Prime Meats Co., Los Angeles, is going into its third expansion. The company's third aging cooler, now under construction, will hold about 450 ribs and loins. This will raise holding capacity to 650 ribs and loins, according to partner JACK ALLEN. JOHN A. SCHINDLER, Packers Equipment Co., Los Angeles, is supervising the work. The firm's other partners are H. L. DUPUTE and NEIL SHIPLEY.

Expansion and mechanization are expected to continue at King Packing Co., Nampa, Ida., according to ED HEINSOHN, manager. Purchased a year ago by Safeway Stores, Inc., Oakland, Calif., the plant is operated as one of the units of Safeway's Zenith Meat Co. It is equipped to slaughter all species of livestock, cure and smoke pork cuts, bone beef and process all types of fresh and smoked



"OL' SMOKEY," with rider Russell (Rusty) Baum, looks over his sponsor's products. Baum is hog buyer for Coast Packing Co., Los Angeles, which uses the "Ol' Smokey" brand name. It's all part of Coast Packing's promotion in the Sioux City Stock Yards buying area. Baum is a member of the well-known White Horse Mounted Patrol organized in 1920 by a group of Sioux City stockyard men. The White Horse Mounted Patrol has put on shows and exhibitions all over the U. S. and Canada. At the shows, the owner and rider of each horse are introduced to the audience—a good plug (no pun intended) for the company.

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Summertime is traditionally "Frank" time. Year after year these great American favorites represent the bulk of specialty sales—from coast-to-coast.

And now Custom has introduced an entirely new seasoning—Custom Barbecued Sausage Seasoning (sweet or hot, as you may prefer)—that brings a popular new taste to these old stand-bys. Indeed, Custom has actually succeeded in producing a true barbecue flavor for sausage products . . . a flavor that, until now, has been extremely difficult to obtain . . . a tangy taste-appeal that makes Custom franks a top item for year-round sales. And, their perfect color and texture make repeat business a certainty.

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sausage. A prepackaging operation has been added since Safeway took over. Other departments were remodeled and new equipment installed, including a second conveyor rail line and new elevators on the kill floor, a new sausage chopper, two stuffers and an automatic frankfurter peeling machine. Increased mechanization has resulted in greater employment, Heinsohn pointed out. The plant now employs 145 workers, compared with 105 a year ago. In addition to Safeway stores in Idaho, Washington, Oregon and Montana, the plant serves local accounts started with the previous management as well as others added in the past year. Heinsohn said this represents the first time a Safeway plant has adopted the policy of supplying concerns other than its own stores.

New Castle Packing Co., New Castle, Pa., is opening a \$250,000 plant addition. The 7,000-sq.-ft. structure will house a new sausage kitchen, smokehouses and coolers.

Winchester Rendering Co., Inc., Winchester, Va., has received a charter of incorporation authorizing capital stock of \$50,000. CLYDE A. SMITH is president of the concern.

Caraco Ship Supply Co., Long Beach, Calif., is shifting its operations into its new \$250,000 plant at 1502 Santa Fe, Long Beach. The company, a ship and restaurant provisioner, expects to be operating at the new site on July 9, with about ten people added to the payroll.

Star Valley Meat Packing Co., Afton, Wyo., has filed articles of incorporation in the office of the Wyoming secretary of state.

JOBS

A realignment of duties in the sausage division of Armour and Company, Chicago, has been announced by J. R. HERD, division general manager. FRENCH C. DANLEY has been appointed administrative assistant to the general manager. Danley formerly was assistant sales manager of the general fresh and smoked sausage department. JAMES T. BERRYMAN succeeds Danley as assistant to M. A. TALBERT, sales manager of the general fresh and smoked sausage department. Berryman had been assistant manager of the dry sausage department. EDWARD B. NORRIS, formerly a dry sausage sales supervisor, succeeds Berryman as assistant to J. G. WOOLSEY, dry sausage sales manager.

PAUL J. DOH, formerly sales manager of Ohio Steak and Barbecue Co.,

Columbus, Ohio, has been appointed executive vice president of the firm, ARTHUR H. GREER, president, announced. NOEL T. MAHER will succeed Doh as sales manager.

E. H. ASHWORTH has been promoted to assistant manager of the sausage department at the Sioux Falls plant of John Morrell & Co.

TRAILMARKS

EDGAR WEIL, co-owner and general manager of Central Packing Co., Inc., Kansas City, Kans., and Louis C. ADAMS, Armour and Company cattle buyer, were among six veterans of the Kansas City livestock industry awarded "Ferdinand" plaques recently by the Old Timers Service Club in recognition of service to the market. Adams retired July 1 after 51 years with Armour.

Marhoefer Packing Co., Inc., Muncie, Ind., will present trophies to the winners of the first annual band and parade contest to be held August 3 at the Delaware County Fair in Muncie. Competing will be high school bands from 33 counties in central and eastern Indiana.

The second annual golf outing of the Chicago Board of Trade has been set for Friday, August 17, at the Elmhurst Country Club.

"Meat on Your Table" was the topic of H. B. HUNTINGTON, president of Scioto Provision Co., Newark, Ohio, at a recent luncheon meeting of the Newark Rotary Club. He reviewed the operation of his own firm, which has been in business in Newark for 17 years, as well as giving an overall national meat picture.

NORMAN BARLOW of Cora, Wyo., was re-elected president of the Wyoming Stock Growers Association at the group's recent 84th annual meeting in Rawlins.

Handschumacher & Co., Inc., Boston, is signalizing its 70th year in the meat industry with an accelerated and enlarged newspaper and radio advertising campaign in many of the larger New England cities. Special promotional emphasis is being directed at present toward the company's 1-lb. packaged frankfurt. A transcription, with background German music, leads up to the Handschumacher slogan: "Ach, Du Lieber -What a Wiener!" This is followed by an explanation of the special 70-year-old original German wiener recipe of WILHELM HANDSCHUMACHER, the company founder. Also soon calling attention to the firm will be a large, outdoor neon spectacular sign on the roof of the Handschumacher

plant, which is located opposite historic Faneuil Hall. The 55x21-ft. Handschumacher sign, which now is being erected by the Donnelly Electric and Outdoor Advertising Co., will face the new central artery over which some 75,000 cars pass each day. R. M. O'NEIL is general manager of the sausage firm.

Cariani Sausage Co., San Francisco, has appointed Ley and Sinclair as its advertising agency and will begin an immediate campaign in Northern California newspapers to promote the sale of a complete line of packaged Italian sausage and luncheon meats.

ANTHONY J. BELASKAS has announced the formation of Belaskas and Associates, architectural and engineering firm specializing in meat industry plant construction. The new firm is located at 723 W. Chicago, East Chicago, Ind. Belaskas, who has prior packinghouse experience as an equipment sales engineer and as an industrial waste



A. J. BELASKAS

treatment consulting engineer, is a licensed professional engineer and a member of the National Society of Professional Engineers. He is a graduate of Valparaiso University and has done graduate work at Purdue.

LOUIS MOTZ, who is known as the dean of credit men in the Sioux City area, has retired after 39 years as manager of the Armour and Company credit department in Sioux City. He established the department. Motz is a former national director of the National Association of Credit Men and a former president of the Sioux City unit of the organization. Succeeding Motz as credit department manager is CLIFFORD N. AALFS, who formerly served in the sales and beef departments at the Sioux City plant.

DEATHS

WILLIAM P. JONES, 89, retired sales manager for Swift & Company, Chicago, died recently in Los Angeles. He retired from Swift in 1935.

WILBUR W. PARKMAN, Armour and Company district manager at Boston, died recently.

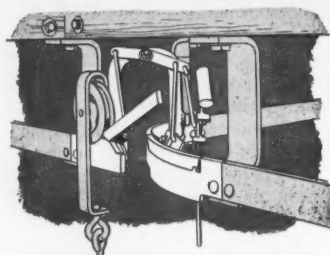
FRED H. MINIFIE, 64, retired head of H. F. Minifie & Co., Chicago wholesale meat firm, died July 1.



WAYS OF reducing livestock losses from handling and from parasites and diseases were discussed and steps were taken to begin a coordinated program of improvement at a recent meeting at the University of California, Berkeley, sponsored by the California livestock and meat marketing committee. The committee chairman, John Baumgartner of San Martin, presided. Walter H. Lloyd, general manager of Livestock Conservation, Inc., Chicago, was guest speaker. Fourteen associations and groups sent representatives, who requested that Baumgartner appoint a committee to initiate a voluntary livestock conservation program in cooperation with the University of California, State Department of Agriculture and LCI. Photo of those attending meeting shows: front row, Carroll Cannoles, American Meat Institute; Elmer Arvesan, Swift & Company; Norman Moffitt, Western States Meat Packers Association; A. G. Boyd, California Department of Agriculture; W. A. Young, American Humane Association; R. L. Gohmert, Western Pacific Railroad, and Walter Lloyd. Second row, Wick Stephens, American Meat Institute; Charles Travers, California Veterinary Medical Association; George Tucker, California Cattle Feeders' Association; Horace Strong, university agricultural extension; E. W. Powers, Southern Pacific Railroad; R. S. Baker, Santa Fe Railroad, and Kenneth McKay, university agricultural extension. Third row, Donald E. Jasper, university school of veterinary medicine; W. A. McDonald, USDA; Russell Richards, California Farm Bureau Federation; John J. McElroy, university agricultural extension; John Baumgartner; Ray Griffin, California Farm Bureau, Gordon Rowe, university agricultural extension, and two other men who were not identified by the university photographer.

Le Fiell All-Steel Switches FOR ECONOMY

Le Fiell Automatic Switch saves labor costs



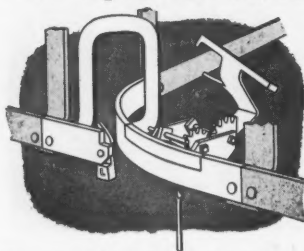
Smooth automatic load switching Rugged all-steel construction

The Le Fiell automatic track switch directs meat loads to the right track, smoothly, automatically and safely. As the load approaches it closes the switch. Built of heavy steel, to last a lifetime without maintenance, the Le Fiell automatic switch was designed by skilled packing plant engineers to give you more profit through quicker, safer meat handling.

The Le Fiell Automatic Switch is easy and economical to install. Comes as completely assembled unit, including curve, ready to bolt or weld in place. All joints are made at track hangers for accurate alignment with adjoining rail.

Available for 1R, 1L, 2R, 2L, 3R, 3L for $\frac{3}{8}$ " x $2\frac{1}{2}$ " or $\frac{1}{2}$ " x $2\frac{1}{2}$ " track.

Le Fiell All-Steel Gear-Operated Switch



For Trouble-Free Switching

Here's a rugged track switch you can really depend on. Won't break, needs no maintenance. Assures a smoothly operating track system—no more shutdowns, no more expensive time lost for annoying track breakdowns.

The safe gear-operated feature gives you positive control, as the switch is fully "closed" or fully "opened."

Easy to add to your present track system, the Le Fiell all-steel switch comes as completely assembled unit, including curve, ready to bolt in place. All joints are made at track hangers for accurate alignment with adjoining rail. Saves three-fourths installation time.

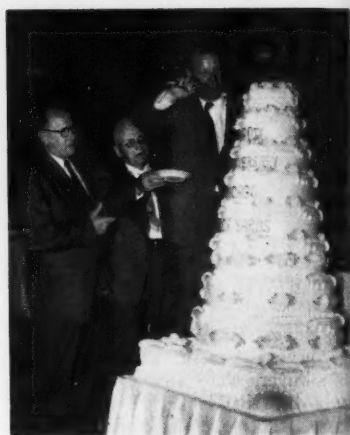
Available in all types for $\frac{3}{8}$ " or $\frac{1}{2}$ " x $2\frac{1}{2}$ ", $\frac{1}{2}$ " x 3" or 1-15/16" round rail.

Write:

Le Fiell
Company

1473 Fairfax Ave., San Francisco, Calif.

LEFIELL



Chicago Yards Ninety Years Young

TO celebrate its 90th anniversary, the Chicago Stock Yards & Transit Co. heard speeches by Mayor Richard Daley of Chicago and Ezra T. Benson, Secretary of Agriculture, and music by a kilted Scottish bagpipe band. Ninety shippers who have sent livestock to the yards for 50 years or more were feted at the banquet held June 14. Fred Anthony, sr., 94, (upper left photo) who has been shipping livestock to Chicago

since 1886, receives trophy from William Wood Prince, president, and Mayor Daley. First slice of a mammoth birthday cake goes to Walter Wheeler, oldest company employee, who gets an assist from Secretary Benson while Prince cuts the cake. Photo at bottom shows long tenure employees L. R. Hess, livestock buyer; E. J. Hanlon, railroader; M. F. Doyle, trucker; Anthony; Wheeler and C. R. Rice (white suit), commission agent.

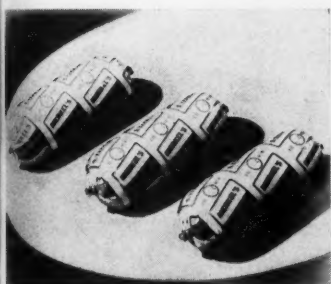


Meat Merchandising Parade

Pictorial and news review of recent developments in the field of merchandising meat and allied products.



OUTDOOR POSTERS for Agar Packing Co., Chicago, currently are showing in Chicago area. Above is one of five showings scheduled for the remainder of 1956. Posters are used to plug basic theme, "Leaner in the Package—Less Shrinkage in the Pan," while newspaper ads in four Chicago newspapers explain why. If successful, promotion will move to other Agar markets.



DOUBLE-STRENGTH protection for its braunschweiger liverwurst (above) and Snow Goose liver sausage (not shown) now is achieved by Merkel, Inc., Jamaica, N.Y., through the use of Saran-O-Lam, a new process developed by Printon Corp., New York City. The process utilizes a special technique of rotogravure printing on the inside of one Saran film, laminated with a specially developed adhesive to another clear Saran film. Being interlocked between two sheets of film, which are fused, the inks cannot come into contact with product.



PRODUCT VISIBILITY gives appetite appeal to sliced dried beef packed in tapered Anchorglass tumblers by Hygrade Food Products Corp., Detroit, and its Kingan Inc. division, Indianapolis. Tumblers, of 2½-oz. and 5-oz. capacities, are vacuum sealed with red and white coated Anchorvac closures. Hygrade labels feature serving suggestions. Supplier of glass tumblers and vacuum caps is Anchor Hocking Glass Corp.

NEW 8-oz. bacon package, selling under Highland Farm brand, has just been placed on the market by White Packing Co., Inc., Brooklyn. Printed in red, yellow and white on clear, transparent cellophane, the package was given a sharp, crisp color treatment by George Reiner, New York package designer. Printing by Pacquet Corp.



NEW OVERCARTONS are being provided for individual packages of luncheon meats made by Wilson & Co., Inc., Chicago. The vacuum plastic bags of cold cuts are merchandised in colorful boxes with orange gingham band, 1 in. deep, running completely around the top. Individual product names appear on both ends, and the product itself may be seen through rectangular opening on front. Different recipes using each of Wilson's 14 luncheon meats appear on back of overcarton. In use only a short time, boxes have met with favorable dealer reaction, according to Wilson. Easier stacking, neater displays and cleaner appearance to shoppers are advantages claimed for new overcarton. Marathon Corp., Menasha Wis., is the supplier of the overcarton.



SPARKLING CELLOPHANE overwraps have replaced a waxed pail for brown gravy and sliced roasted beef and barbecue sauce and sliced roasted beef of Gerage Catering Co., Chicago. New overwraps facilitate high speed automatic production required to meet demand for product. The white background packages, displaying reproduction of ready-to-serve product, have spurred sales. Rotogravure wrappers are supplied by Milprint, Inc., Milwaukee. Distribution of product is on a national basis.

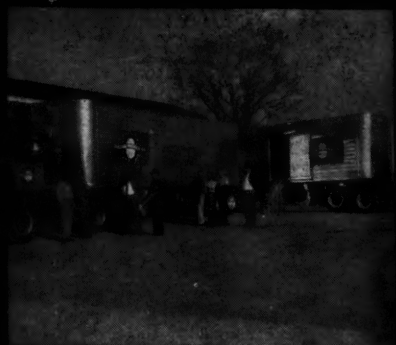
Tests prove average temperature variation

LESS THAN 2°

in this new lightweight **CID*** reefer



TRAILMOBILE INC.
CINCINNATI 9, OHIO



Light weight design impresses all!

A few of the operators who witnessed the tests are shown here with the new units. All praised the trailer's unusually light weight, low temperature variation and weight-saving moisture-resistant lining.

■ Operators who have long sought the ideal combination of light weight and low temperature variation in reefer design found the answer recently in Springdale, Arkansas. Here to observe refrigeration tests on new Trailmobile reefers—owned by the A. O. Baskin Produce Company—they were rewarded by a performance that promises to drastically upgrade standards for refrigerated trailers.

With the outside temperature standing at 40 above and the trailer temperature at 20 below, the new units allowed only an amazing 1° temperature variation at the floor, and only 2° at the sides, after 6 hours of operation. This is particularly significant in view of the fact there were only four inches of insulation in the floor and three inches in the sides.

And what's more amazing, the results were achieved in a design that is hundreds of pounds lighter than most reefers now in use.

Contributing to this significant advance in reefer design is a new CID component for refrigerated trailers—light weight, plastic Flex-tuff lining. It is corrugated to allow a flow of air around the cargo. It does not stain, absorb moisture or odors. It is easily cleaned and is flexible at low temperatures.

And thanks to the CID concept of standardization, *you* can get this feature in your new reefers as well as any combination of components that best fits your particular hauling need. For complete information, contact your Trailmobile representative at the branch office nearest you.

TR-414



Owner praises CID options!

A. O. Baskin, owner of the new reefers, found CID components permitted him to gain ideal temperature control and more cargo space without increasing the overall length of tractor and trailer.



Lining flexible at 10 below!

E. C. McCormick, Trailmobile Tulsa Branch Manager, demonstrates flexibility of Flex-tuff plastic lining. The section he is bending was cooled to minus 10 degrees. Note how ribbed design permits air flow around cargo.

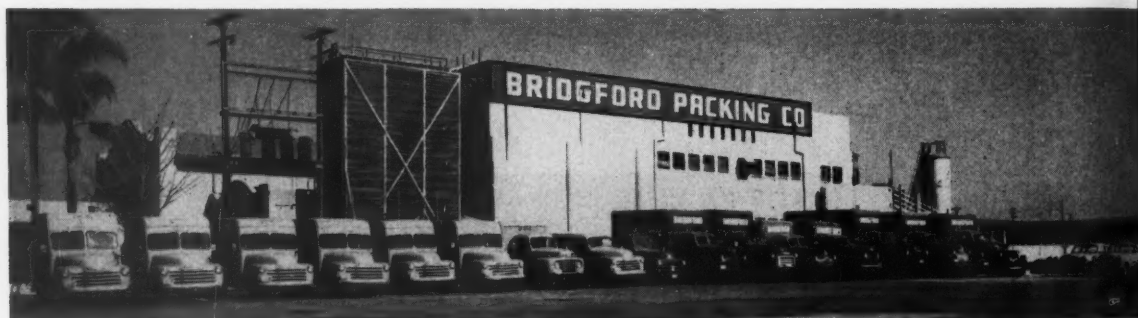
Bridgford to Focus on Frozen Meats



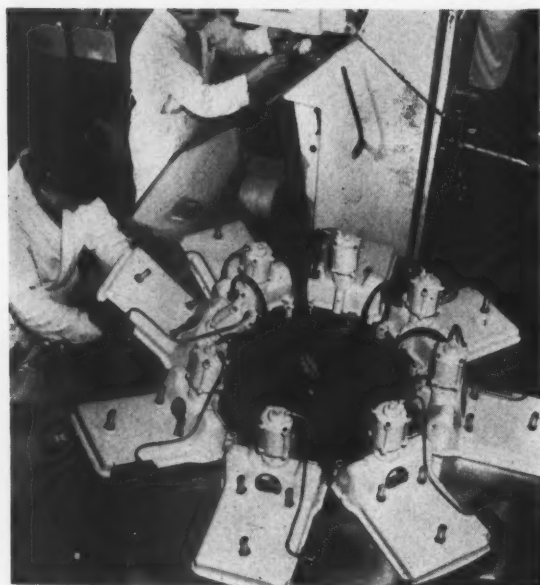
Hugh H. Bridgford (left), president and founder of the company, and Hugh W. Bridgford (right), who is the executive vice president.



PEELING WIENERS, one of 71 items sold by the organization.



BRIDGFORD PACKING CO. (plant shown above) is now engaged in extensive expansion program to quadruple volume of business.



ACTION PICTURE of the Flex-Vac loaf packaging operation.

BRIDGFORD Packing Co., Anaheim, Calif., is well launched on an aggressive expansion campaign, looking for a bigger share of the business in the fast-growing Southern California area and perhaps in Arizona and Nevada as well.

"A major part of the program will focus on production of frozen meats," president Hugh H. Bridgford told the NP. "Without any question that's the coming thing in the industry, and we're definitely going to be in the business. We're doing some of it now, on a research and pilot run basis, and hope to get into it in a bigger way just as soon as we can. We plan to freeze beef and pork. Our consumer research indicates the greatest acceptance is for boneless packaged goods. One of the big problems still to work out is type and size of containers."

The 47,000-sq.-ft. plant engages in dressing, processing and packaging of meat and meat products. Its specialties are vacuum-packed, transparent-wrapped, consumer-size packages of smoked, prepared, frozen, and fresh meats.

The expansion includes establishment of a complete slicing and prepackaging operation for processed meats. Most of the equipment already is installed. The firm now is seeking working capital with issuance of 222,222 shares of common stock for sale. Started with 200 packages a day in 1953, production now is 15,000 consumer-sized units per day and is expected to rise to 60,000 packages a day by the end of this year.

Flashes on suppliers

ELGIN MANUFACTURING CO.:

EDWARD JOHNSON has been named vice president in charge of production and sales of the Elgin-Wrap machine recently acquired from The Globe Co., Chicago, by this Elgin, Ill., company. Johnson was one of the developers of the basic unit design and will work to improve versatility.



EDWARD JOHNSON

SUTHERLAND PAPER CO.: Several changes in territories for field salesmen have been announced. DICK MODDERMAN has been transferred from Texas to Michigan with headquarters in Kalamazoo. Part of the Texas area is now under BILL HEATH, who will make his headquarters at Houston. Heath's successor in Oklahoma, parts of Texas and Arkansas is CLIFF BALLINGER, formerly of the Buffalo, N. Y., office. Ballinger will work out of Oklahoma City. JOHN O'CONNELL replaces Ballinger in the Buffalo territory. Albany, N. Y., and the surrounding area, vacated by O'Connell, will be covered by ROBERT O'DONNELL.

DIVERSEY CORP.: F. E. HARTIG has been named district sales manager of the newly opened New England states sales office at 101 Tremont st., Boston, Mass.

DURETHENE CORP.: Production of polyethylene film at the new Chicago plant of this Koppers Co. subsidiary is now underway. Executive and sales office have been moved to the new location at 7000 W. 60 st., Chicago, from the former headquarters in Cicero, Ill.

COCHRAN CONTINENTAL CONTAINER CORP.: Formation of this new company to be located in Louisville, Ky., by Continental Can Co., New York, and Cochran Foil Co., Louisville, has been announced.

THERMO KING CORP.: This name change has been approved by stockholders of the U. S. Thermo Control Co., Minneapolis. The change in corporate name was made to identify the firm more closely with its trade name, Thermo King.

CONTINENTAL CAN CO.: Plans for the merger of Continental Can Co. and Hazel-Atlas Glass Co. have been approved by both companies.



HOLLENBACH

The famous "314" line of Summer Sausage has been building packer-profits for years. We invite you to cash in on our long experience.

SALAMI and THEURINGER CERVELAT

Chas. Hollenbach, Inc. is the oldest and largest exclusive manufacturer of dry sausage in the country.

Telephone: LAwndale 1-2500

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HOLLENBACH
INC.

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**PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES**



THE RATH PACKING CO., WATERLOO, IOWA

FROM THE LAND OF CORN

CASING NEWS!

Look for announcement in July 28th
National Provisioner opposite
"The Meat Trail"

VEGEX

The **HYDROLYZED PROTEIN** of Quality

Carefully
AGED
and Skillfully
BLENDED

- TO BUILD EXTRA FLAVOR
- TO RETARD COLOR FADE
- TO STANDARDIZE PRODUCTION

Write for Samples and Literature to
VEGEX CO.
175 FIFTH AVE., NEW YORK 10, N. Y.

Representations open
in some territories

Peck's Boys

[Continued from page 17]

a safety measure, the freezer is equipped with a load alarm with a high pitch audible for blocks.

The low room temperature and pallet stacking quickly chill meats, sealing in all the protein juices, states Kratze.

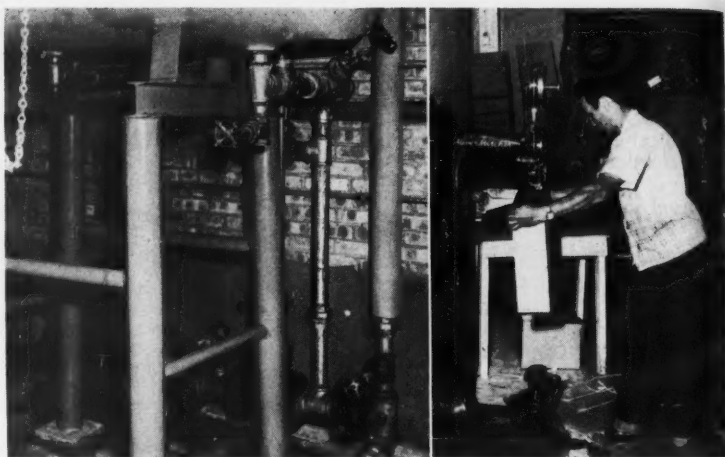
Boned product moving from the assembly room or freezer to the shipping dock is weighed twice, once on the floor scale in the assembly room and then on loading dock scale. Milton says these two scaling procedures eliminate error or leakage. Since scales are placed in the path of product movement, the extra precaution entails a minimum of effort. When packaged product reaches the loading dock, it has completed its U-flow pattern. It is shipped from the same area where the meat was received in carcass form.

A device to create constant air flow beneath the sharp freezer and prevent buckling was installed by Smith, Brubaker & Egan. The firm designed a similar unit in a mid-south plant. First, hollow tile, 12 in. x 2 ft. 6 in., was set on 5 in. concrete slab. Then a layer of 10 in. cork and 4 in. finished concrete slab were placed on top of the tile. The tile is laid in a series of flues. It does not extend to building wall so that perimeter space provides air passage. Warm air moves into the flues through a duct opening at one end. As it is chilled it spills out through the screened opening provided at the other end. This system prevents undue freezing of the sub-ground and consequent floor buckling.

All service facilities are housed at one end of the plant and separated from the refrigerated area by a corridor which isolates the heat generated in the service area from the coolers. At the same time, both cooler and service areas can be expanded without undue expense or bisection of unlike temperature areas. Incinerator, equipment washers, boiler and engine rooms are in the service area.

The incinerator is a convenient way of disposing accumulated trash. It also lowers trash haulage charges, Milton points out.

The boiler room is equipped with a fully automatic 65 hp. Cleaver Brooks oil fired package boiler. Here, too, are located the condensate return unit, hot water heater-accumulator, incoming water meter and electrical distribution system. The dry area of the boiler room will add to the trouble free operation of the various electrical panels, says Ruddy Halonen, plant engineer. Various maintenance tools



LEFT: Water enters plant through main meter underneath the heat-accumulator. RIGHT: Boxes used for packaging are assembled in dry storage room.

such as electric welder, pipe cutters, threaders, etc., are kept in the room.

The engine room houses the fully automatic refrigeration system installed by Gebhardt Control Refrigeration Co. Five Howe 25-ton compressors are on one side of the room. Three of these units provide refrigeration for the coolers while two are booster compressors for the sharp freezer.

Howe shell and tube condensers and Packers' Development Corp. automatic liquid balancer and inter-coolers are on the other side. The control panel with its mercoid switches is at one end.

The refrigeration system's automatic operations meet one of the principal demands of management. Refrigeration systems should be trouble free and a minimum of work, Milton points out.

Wash room equipment consists of a trolley cleaning tank, containing sections for the detergent water, rinse water and oil bath. The tank is equipped with temperature regulators and a portable hoist for lowering a ring lot of trolleys. Trolleys move into the room on one rail and out on another. Air for agitation is supplied by an air compressor through perforated pipes on the bottom of the two heated sections of the tank.

Walls of work coolers and the plant interior are finished in 4-in. white tile. The tile has an air pocket that acts as an insulator. Its non-porous glazed surface also contributes to a high level of sanitation. Various work areas are cleaned nightly. For clean-up, the plant has a series of hot water outlets in cooler and loading dock areas. A 100-ft. hot water house, on a portable hose holder, is moved about as needed. This reduces the

amount of hose required and effort needed to move it, states Emmett.

Water outlets are equipped with Wade water hammer arrestors. The nipe distance and pressure is such that water hammering caused pipes to tremble each time the valves were opened or closed, states Bernard.

The building is insulated throughout with cork with a 4 in. thickness in walls and 5 in. in the precast roof. Cork insulation in freezer walls is 8 in. and the floor and ceiling insulation is 10 in. thick.

One wing of the plant is devoted to comfort facilities for about 80 employees and also contains private and general offices.

The modern plant is the first new building the Pecks have occupied. Milton, who has been in the business 38 years, is enthusiastic about the streamlined specialization of his firm. He looks with confidence to the future when his sons take over a larger share of the firm's management and perhaps expand the scope of its operations. With this thought in mind, the supply room has been fully insulated and can be converted into a cooler in a weekend.

MIB on Hams for Canning

Preparation of hams and pork shoulder picnics for canning is the subject of MIB Memorandum No. 231, which became effective July 1. It reads:

"When hams or pork shoulder picnics are skinned, boned and fattened prior to curing, the weight of the product at the time of canning shall not exceed 110.5 per cent of the weight of the fresh, skinned, boned and fattened ham or pork shoulder picnic.

ALL MEAT . . . output, exports, imports, stocks

Drop in Meat Output Mostly Veal

Meat production under federal inspection for the week ended June 30 fell a shade to 383,000,000 lbs. from 384,000,000 lbs. produced the week before, due mostly to a fairly large reduction in volume of veal. However, with slaughter of cattle and hogs running well above that of last year, the week's output of meat was about 14 per cent larger than for the same 1955 period. Cattle slaughter rose slightly after the previous week's dip to reach a count 10 per cent above a year ago. Slaughter of hogs continued to work lower, while holding about a 26 per cent edge over that for the corresponding week a year earlier. Estimated slaughter and meat production by classes appear below as follows:

BEEF			PORK (Excl. lard)		
Week Ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
June 30, 1956	389	215.5	989	139.5	
June 23, 1956	385	213.3	997	140.7	
July 2, 1955	355	188.6	785	118.6	

VEAL			LAMB AND MUTTON			TOTAL MEAT PROD. Mil. lbs.
Week Ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.		
June 30, 1956	129	17.0	243	10.7		383
June 23, 1956	141	18.6	251	11.0		384
July 2, 1955	134	17.6	255	10.9		336

1950-56 HIGH WEEK'S KILL: Cattle, 427,165; Hogs, 1,859,215; Calves, 185,965; Sheep and Lambs, 369,561.
1950-56 LOW WEEK'S KILL: Cattle 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)				
CATTLE			HOGS	
Week Ended	Live	Dressed	Live	Dressed
June 30, 1956	990	554	252	141
June 23, 1956	990	554	252	141
July 2, 1955	958	531	268	151

CALVES			SHEEP AND LAMBS			LARD PROD. Per cwt.
Week Ended	Live	Dressed	Live	Dressed		
June 30, 1956	240	132	40	44	—	36.5*
June 23, 1956	240	132	40	44	—	35.8*
July 2, 1955	237	131	89	43	15.1	32.0

*Estimated by the Provisioner

800 in April, but was 15 per cent larger than last year's May count of 5,097,000 head. The January-May 1956 aggregate was 34,851,400, up about 13.5 per cent from 29,832,600 last year.

Lard production in May totaled 199,000,000 lbs., down 4 per cent from April volume of 207,000,000 lbs., but 10 per cent above the 181,000,000 lbs. in May 1955. The amount of lard rendered per 100 lbs. of hog was at 14.3 lbs., the same as for April and compared with 14.4 lbs. last year.

Production of lamb and mutton in May totaled 54,000,000 lbs., down 10 per cent from April output of 60,000,000 lbs. and 16 per cent smaller than the 64,000,000 lbs. in May last year. Slaughter of ovines in May numbered 1,271,900 in April and 1,369,100 last year. The five-month 1956 kill of the animals was 6,667,700 compared with 6,653,600 last year.

AMI PROVISION STOCKS

Pork stocks, as reported to the American Meat Institute, totaled 259,500,000 lbs. on June 30. This was a 7 per cent drop from 278,400,000 lbs. on June 16, but an increase of 4 per cent from the 248,600,000 lbs. on July 2, 1955.

Lard stocks totaled 114,700,000 lbs., compared with 114,000,000 lbs. two weeks before and 73,800,000 lbs. about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

	June 30 stocks as Percentage of Inventories on	
	June 16 1956	July 2 1955
HAMS:		
Cured, S.P.-D.C.	90	83
Frozen for cure, S.P.-D.C.	88	115
Total hams	89	98
PICNICS:		
Cured, S.P.-D.C.	108	65
Frozen for cure, S.P.-D.C.	86	103
Total picnics	90	90
RELLIES:		
Cured, D.S.	99	94
Frozen for cure, D.S.	89	94
Cured, S.P.-D.C.	106	102
Frozen for cure, S.P.-D.C.	88	118
OTHER CURED MEATS:		
Cured and in cure	106	106
Frozen for cure	101	93
Total other	103	99
FAT BACKS:		
Cured, D.S.	108	120
FRESH FROZEN:		
Loins, spareribs, neckbones, trimmings, other—Totals	102	101
TOT. ALL PORK MEATS	93	104
LARD	101	157
RENDERED PORK FAT	117	117

May Meat Output 9% Above Year Ago; Five-Month Volume Up 11% Over 1955

PRODUCTION of red meat in May totaled 2,148,000,000 lbs., according to the Crop Reporting Board. This was 2 per cent larger than April output of 2,106,000,000 lbs. and 9 per cent above May 1955 production of 1,964,000,000 lbs. Federally inspected slaughter and butchering in other wholesale and retail plants are included in above totals, but not farm slaughter.

Volume of meat produced in the first five months of the year aggregated a record 11,180,000,000 lbs. for an 11 per cent increase over last year's output of 10,115,000,000 lbs. in the same period.

Of the five-month 1956 total, 5,763,000,000 lbs. were beef, up 11 per cent from last year; 569,000,000 lbs. were veal, up 2 per cent; 4,532,000,000 lbs. were pork, up 11 per cent; 316,000,000 lbs. lamb and mutton, down 1 per cent. Lard production for the period totaled 1,165,000,000 lbs., up 15 per cent over corresponding January-May 1955 output.

Beef production in May rose 7 per cent to 1,195,000,000 lbs. from 1,121,000,000 lbs. in April and 11 per cent over May 1955 output of 1,075,000,000 lbs. Cattle slaughter for the three periods was 2,210,700, 2,068,000 and 2,102,100, respectively. January-May cattle slaughter numbered 10,614,200 compared with 10,051,200 last year.

Production of veal in May amounted to 121,000,000 lbs. compared with 112,000,000 lbs. in April and 118,000,000 lbs. last year. Slaughter of the young bovines for the month numbered 951,200 head as against 958,200 in April and 961,000 in May 1955, with the comparative year totals 4,856,800 and 4,917,600, respectively.

Pork production in May dropped 4 per cent to 778,000,000 lbs. from 813,000,000 lbs. in April, but was 10 per cent larger than May 1955 output of 708,000,000 lbs. Hog slaughter for the month numbered 5,875,000 head for a 6 per cent decline from 6,266,

PROCESSED MEATS . . . SUPPLIES

Smaller Feeder Run Points To Reduced Meat Production

The smaller movement of stocker and feeder cattle and calves, and feeder sheep into the large Corn Belt meat-producing area in May and for the first five months of the year, points to a possible decline in meat production from current levels in the coming months. The early gains over last year may likely be erased this fall. Added strength to this belief stems from the sizeable drop in the spring pig crop.

Receipts of stocker and feeder cattle and calves into the nine Corn Belt states in May at 195,980 head was down about 40,000 from last year, while the five-month aggregate of 1,040,228 was more than 145,000 below the count for the same period of last year. While receipts of sheep rose to 121,021 in May from 113,127 last year, the five-month total of 655,991 was almost 95,000 head less than last year.

In terms of carcass meat at current average weights, the 240,000 fewer cattle and sheep received at Corn Belt feed lots in the five months of this year would add up to about 122,000,000 lbs. less meat.

U. S. Lard Storage Stocks

Stocks of lard and rendered pork fat at packing plants, factories and warehouses, refrigerated and non-refrigerated, on June 1, 1956 totaled 210,864,000 lbs., according to the Bureau of Census. This compared with 226,017,000 lbs. a month before and 144,149,000 lbs. a year ago.

CHICAGO PROVISION STOCKS

Lard inventories in Chicago on June 29 totaled 91,407,114 lbs., according to the Chicago Board of Trade. This was a new high in a long time, almost 6,000,000 lbs. larger than the 85,451,878 lbs. in storage on May 31, and more than three times the 25,561,750 lbs. in storage a year earlier.

	June 29 '56, Lbs.	May 31 '56, Lbs.	June 30 '56, Lbs.
P.S. Lard (a).....	68,796,131	64,384,493	19,602,975
Dry Rendered Lard (b).....	20,217,149	18,110,475	3,997,460
Dry Rendered Lard (b).....			
Other Lard.....	2,393,834	2,957,000	1,921,309
TOTAL LARD.....	91,407,114	85,451,878	25,561,750

(a) Made since Oct. 1, 1955.
Under amended regulation No. 1,405, the Chicago Board of Trade eliminated posting provisions in its monthly stocks report. The regulation states to cover lard stocks only.

MAY KILL BY REGIONS

United States federally inspected slaughter by regions in May, 1956, with totals compared in 000's:

	Cattle	Calves	Hogs	Lambs	Sheep &
N. Atl. States.....	135	102	489	197	
S. Atl. States.....	44	44	244	...	
N. C. States—East.....	335	183	1,290	92	
N. C. States—N.W.....	453	89	1,701	231	
N. O. States—S.W.....	154	34	445	80	
S. Central States.....	200	102	422	181	
Mountain States.....	111	8	98	35	
Pacific States.....	213	44	246	186	
Totals.....	1,646	606	4,875	1,063	
Totals, 1955.....	1,560	588	4,164	1,228	

Meat Index At 8-Week Low

Another decline in meat prices forced the wholesale index for the group to 77.5 in the week ended June 26 from 79.4 the week before. This was the lowest level in eight weeks. The average primary market price index at 113.8 was 0.2 below the previous week.

German Trade Association Promotes Sale Of U. S. Lard

The Trade Mark Association of German Lard Importers, Inc., in Hamburg, was recently organized to protect consumers from improper marketing of imported lard. The group, which claims to handle half of the lard imported from the United States, is endeavoring to promote the sale of pure U. S. lard, as such.

Members are entitled to use the association mark "Pure U. S. Lard." However, lard so marked must be shipped directly from the U. S. out of current production with an official certificate of origin, and traded by members without blending.

West Germany in 1955 imported 62,000,000 lbs. of lard from the U. S. or 68 per cent of her total. In 1954, Germany imported 63,000,000 lbs. of lard, of which 41,000,000 lbs. was from the U. S.

ST. LOUIS PROVISIONS

Provision stocks in St. Louis and East St. Louis on June 30, 1956 totaled 11,664,770 lbs. of pork meats compared with 14,326,295 lbs. at the close of May and 11,565,647 lbs. a year earlier, the St. Louis Livestock Exchange has reported. Lard stocks totaled 2,703,288 lbs. compared with 3,682,635 lbs. a month before and 5,570,372 lbs. a year earlier. June 30 pork stocks were about 53 per cent below the five-year average of 17,835,965 lbs. Area hog slaughter numbered 285,466 head, or about 52 per cent above last year's 188,107.

DOMESTIC SAUSAGE

(L.C.I. prices)	
Pork sausage, hog cas., 39	@ 43
Pork saus., bulk, 1-lb., 31½	@ 35
Pork sausage, sheep cas.,	
1-lb. pkge., 46	@ 40
Pork sausage, sheep cas.,	
5-lb. pkge., 45	@ 47
Frankfurters, sheep cas., 47	@ 50½
Frankfurters, skinless, 37	@ 41
Bologna (ring), 35	@ 42
Bologna, artificial cas., 32	@ 33½
Smoked liver, hog bungs, 40	@ 41½
Smoked liver, art. cas., 34½	@ 38
New Eng. lunch, spec., 59	@ 65
Polish sausage smoked, 54	@ 57
Tongue and Blood, 39	@ 42½
Olive loaf, 41	@ 46½
Pepper loaf, 55½	@ 67
Pickle & Pimiento loaf, 41	@ 42½

SEEDS AND HERBS

(L.C.I. prices)	
Whole	Ground
Caraway seed, 25	30
Cumin seed, 28	33
Mustard seed, 23	
fancy, 23	
yellow Amer., 17	
Oregon, 34	
Coriander, 24	
Morocco, No. 1, 20	
Marjoram, 60	65
Sage, Dalmatian, No. 1	58
No. 1	58

DRY SAUSAGE

(L.C.I. prices)	
Cervelat, ch. hog bungs, 87	@ 90
Thuringer, ch. hog bungs, 47	@ 48
Farmer, 60	@ 72
Holsteiner, 71	@ 74
B. C. Salami, 76	@ 80
Pepperoni, 65	@ 68
Genoa style salami, ch., 90	@ 93
Cooked Salami, 42	@ 46
Sicilian, 81	@ 84
Goteborg, 69	@ 72
Mortadella, 48	@ 51

SPICES

(Basis, Chgo., orig. bbls., bags)	
Whole	Ground
Allspice prime, 1.10	1.20
Resifted, 1.20	1.40
Chili, Powder, 47	
Chili Pepper, 41	
Cloves, Zanzibar, 59	65
Ginger, Jam, unbl., 83	90
Mace, fancy Banda, 3.25	3.50
West Indies, 2.36	
East Indies, 3.06	
Mustard, flour, fancy, 37	
No. 1, 33	
West India Nutmeg, 1.01	
Paprika, Spanish, 51	
Pepper, cayenne, 54	
Red, No. 1, 54	
White, 45	49
Black, 40½	43½

SAUSAGE CASINGS

(L.C.I. prices quoted to manu- facturers of sausage)	
Beef Casings:	
Rounds—	
Export, narrow,	
32/35 mm., 1.10	@ 1.35
Export, med. 35/38	@ 1.10
Export, med. wide,	
38/40, 95	@ 1.05
Export, wide, 40/44	@ 1.30
Export, jumbo, 44/48	@ 2.00
Domestic, regular, 76	@ 85
Domestic, wide, 75	@ 1.10
No. 1 weasands	
24 in. up, 12	@ 16
No. 2 weas., 22 in. up,	9 @ 14
Middles—	
Sewing, 1½ @ 2½ in., 1.25	@ 1.65
Select, wide, 2½ @ 2½ in., 1.75	@ 2.10
Extra select,	
2½ @ 2½ in., 2.25	@ 2.60
Bungs, exp. No. 1, 25	@ 34
Bungs, domestic, 18	@ 25
Dried or salt bladders,	
piece:	
8-10 in. wide, flat, 9	@ 11
10-12 in. wide, flat, 9	@ 11
12-15 in. wide, flat, 15	@ 18
Pork Casings:	
Extra narrow, 29 mm.,	
and down, 4.00	@ 4.15
Narrow,	
29 @ 32 mm., 3.75	@ 4.15
Medium,	
32 @ 35 mm., 2.15	@ 2.50
Spec. medium,	
35 @ 38 mm., 1.75	@ 2.50

Hog Bungs—

Sow	54 @ 60
Export, 34 in. cut	45 @ 52
Large prime, 34 in.	34 @ 26
Med. prime, 34 in.	25 @ 27
Small prime	16 @ 20
Middles, 1 per set,	
cap off	55 @ 60
Sheep Casings (per hank):	
26/28 mm., 5.25	@ 6.00
24/26 mm., 3.50	@ 6.00
22/24 mm., 4.00	@ 5.25
20/22 mm., 4.00	@ 4.30
18/20 mm., 3.00	@ 3.25
16/18 mm., 1.85	@ 2.30

CURING MATERIALS

Cwt.	
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo., \$10.31	
Pure rfd., gran. nitrate of soda	5.65
Pure rfd., powdered nitrate of soda	8.65
Salt, in min. car of 45,000 lbs., only paper sacked,	
f.o.b. Chgo. gran. ton	29.40
Rock salt, ton in 100-lb. bags, f.o.b. whse., Chgo.,	27.40
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.65
Refined standard cane gran. basis (Chgo.)	8.50
Packers, curing sugar, 100 lb. bags, f.o.b. Reserve, Lat., less 2%	8.35
Dextrose, per cwt.,	
Ceresole, Reg. No. 53	7.39
Ex-Warehouse, Chicago	7.69

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

July 2, 1956

WHOLESALE FRESH MEATS

CARCASS BEEF

Native steer:	
Prime, 600/800	37
Choice, 500/700	36
Choice, 700/800	35
Good, 500/700	33½
Bull	26½
Commercial cow	24
Canner-cutter, cow	21½

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	48 @49n
Foreqtrs., 5/800	27 @28n
Rounds, all wts.	42
Td./loins, 50/70 (cl.)	78 @85
Sq. chucks, 70/90	20n
Arm chucks, 50/110	25½n
Briskets, (cl.)	23
Ribs, 25/35 (cl.)	56 @59
Navels, No. 1	24
Flanks, rough No. 1, 12½ @12½	

Choice:	
Hindqtrs., 5/800	45 @47
Foreqtrs., 5/800	25½
Rounds, all wts.	41 @42
Td./loins, 50/70 (cl.)	70 @72
Sq. chucks, 70/90	26
Arm chucks, 50/110	25½
Briskets, (cl.)	23
Ribs, 25/35 (cl.)	48 @50
Navels, No. 1	8
Flanks, rough No. 1, 12½ @12½	

Good:	
Rounds	40 @41
Sq. cut chucks	24 @25
Briskets	21 @22
Ribs	43 @45
Loins	62 @65

COW & BULL TENDERLOINS

Fresh J/L	C-C grade	Froz. C/L
61@62	Cow, 3/dn.	63@65
80@83	Cow, 3/4	72@74
87@90	Cow, 4/5	75@77
95@100	Cow, 5/up	85@88
95@100	Bull, 5/up	85@88

BEEF HAM SETS

Insides, 12/up	41
Outsides, 8/up	38
Knuckles, 7½/up	41

CARCASS MUTTON

(L.C.I. prices)

Choice, 70/down	13@14
Good, 70/down	12@13

BEEF PRODUCTS

(L.C.I. prices)

Tongues, No. 1, 100's	28 @30
Hearts, reg., 100's	11
Livers, sel., 35/50's	26½
Livers, reg., 35/50's	15
Lips, scalded, 100's	9
Lips, unscaled, 100's	8
Tripe, scalded, 100's	6
Tripe, cooked, 100's	6¼ @ 6¼
Melts, 100's	5½
Lungs, 100's	5½
Udders, 100's	4½

FANCY MEATS

(L.C.I. prices)

Beef tongues, corned	42
Veal breads,	
under 12 oz.	82
12 oz. up	97
Calf tongues, 1 lb./dn.	19
Ox tails, over ¾ lbs.	10½
Ox tails, over ¾ lbs.	15

BEEF SAUS. MATERIALS

FRESH

Canner-cutter cow	31½ @32
Bull meat, boneless	
barrels	35
Beef trim, 70/85,	
barrels	21½ @22
Beef trim, 85/90,	
barrels	27 @27½
Boneless chucks, barrels	31½ @32
Beef cheek meat,	
trimmed, barrels	21½
Shank meat bbls.	34½
Beef head meat, bbls.	46½
Veal trim., boneless	
barrels	29½ @30

VEAL-SKIN OFF

(L.C.I. prices)

Prime, 90/120	38.00@39.00
Prime, 120/150	37.00@38.00
Choice, 90/120	33.00@36.00
Choice, 120/150	33.00@36.00
Good, 50/90	28.00@31.00
Good, 90/120	31.00@34.00
Good, 120/150	31.00@34.00
Commercial, all wts.	25.00@30.00

CARCASS LAMB

(L.C.I. prices)

Prime, 35/45	48@50
Prime, 45/55	48@50
Choice, 35/45	48@50
Choice, 45/55	48@50
Good, all wts.	40@48

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles July 2	San Francisco July 2	No. Portland July 2
FRESH BEEF (Carcass):			
STEER:			
Choice:			
500-600 lbs.	\$36.00@38.00	\$37.00@38.00	\$37.00@38.50
600-700 lbs.	35.00@37.00	35.00@37.00	36.00@38.00
Good:			
500-600 lbs.	33.00@35.00	34.00@35.00	36.00@37.00
600-700 lbs.	32.00@34.00	33.00@34.00	35.00@36.50
Standard:			
350-600 lbs.	31.00@34.00	29.00@33.00	31.00@35.00
COW:			
Standard, all wts.	None quoted	28.00@30.00	None quoted
Commercial, all wts.	25.00@27.00	25.00@28.00	25.00@29.00
Utility, all wts.	24.00@26.00	22.00@25.00	22.00@26.00
Canner, cutter	None quoted	18.00@22.00	20.00@23.00
Bull, util. & com'l.	27.00@30.00	28.00@30.00	28.00@31.00
FRESH CALF (Skin-off)			
Choice:			
200 lbs. down	37.00@39.00	35.00@37.00	33.00@35.00
Good:			
200 lbs. down	34.00@37.00	33.00@36.00	30.00@33.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	46.00@48.00	43.00@45.00	43.00@47.00
55-65 lbs.	45.00@47.00	41.00@43.00	42.00@46.00
Choice:			
45-55 lbs.	46.00@48.00	43.00@45.00	43.00@47.00
55-65 lbs.	45.00@47.00	41.00@43.00	42.00@46.00
Good, all wts.	42.00@46.00	36.00@40.00	39.00@43.00
MUTTON (EWE):			
Choice, 70 lbs. down	14.00@16.00	None quoted	13.00@15.00
Good, 70 lbs. down	14.00@16.00	None quoted	13.00@15.00

NEW YORK

July 3, 1956

WHOLESALE FRESH MEATS

BEEF CUTS

(L.C.I. prices)

Steer:	
Prime carc., 6/700	\$38.00@40.00
Prime carc., 7/800	37.00@38.00
Choice carc., 6/700	37.50@38.00
Choice carc., 7/800	36.00@37.50
Hinds, pr., 6/700	49.00@51.00
Hinds, pr., 7/800	47.00@49.00
Hinds, ch., 6/700	48.00@50.00
Hinds, ch., 7/800	46.00@48.00
Prime steer:	
Hindqtrs., 600/700	52@55
Hindqtrs., 700/800	49@51
Hindqtrs., 800/900	47@49
Rounds, flank off	42@43
bone, flank off	43@45
Short loins, untrim.	75@80
Short loins, trim.	1.10@1.17
Flanks	13@14
Ribs (7 bone cut)	55@58
Arm chucks	27@29
Briskets	23@26
Plates	10@11
Foreqtrs. (Kosher)	31@34
Arm chucks (Kosh.)	31@34

BEEF CUTS

(L.C.I. prices)

Choice steer:	
Hindqtrs., 600/700	49@52
Hindqtrs., 700/800	48@50
Hindqtrs., 800/900	46@49
Rounds, flank off	42@43
bone, flank off	42@44
Short loins, untrim.	65@70
Short loins, trim.	85@92
Flanks	13@14
Ribs (7 bone cut)	50@55
Arm chucks	26@28
Briskets	22@25
Plates	10@11
Foreqtrs. (Kosher)	30@32
Arm chucks (Kosh.)	30@33

FANCY MEATS

(L.C.I. prices)

Veal breads, 6/12 oz.	Lb.
12 oz./up	97
Beef livers, selected	31
Beef kidneys	14
Oxtails, ¾ lbs./up from	11

LAMB

(L.C.I. carcass prices)

Prime, 30/40	\$49.00@52.00
Prime, 40/45	53.00@56.00
Prime, 45/55	50.00@53.00
Prime, 55/65	49.00@52.00
Choice, 30/40	48.00@52.00
Choice, 40/45	52.00@55.00
Choice, 45/55	50.00@53.00
Choice, 55/65	49.00@52.00
Good, 30/40	47.00@49.00
Good, 40/45	49.00@52.00
Good, 45/55	48.00@52.00

VEAL-SKIN OFF

(L.C.I. carcass prices)

Prime, 90/120	\$36.00@39.00
Choice, 90/120	31.00@35.00
Good, 50/90	27.00@29.00
Good, 90/120	38.00@41.00
Com'l, 50/90	26.00@28.00
Com'l, 90/120	27.00@29.00

BUTCHER'S FAT

Shop fat (cwt.)	\$1.25
Breast fat (cwt.)	2.00
Edible suet (cwt.)	2.25
Indible suet (cwt.)	2.25

N. Y. MEAT SUPPLIES

Receipts reported by the USDA Marketing Service, week ended June 30, 1956, with comparisons:

STEER AND HEIFER: Carcasses	
Week ended June 30	9,503
Week previous	12,723

COW:	
Week ended June 30	1,136
Week previous	1,466

BULL:	
Week ended June 30	474
Week previous	448

VEAL:	
Week ended June 30	10,764
Week previous	11,215

LAMB:	
Week ended June 30	22,890
Week previous	28,070

MUTTON:	
Week ended June 30	2,886
Week previous	978

HOG AND PIG:	
Week ended June 30	7,860
Week previous	6,546

PORK CUTS:	
Week ended June 30	766,634
Week previous	1,088,809

BEEF CUTS:	
Week ended June 30	146,315
Week previous	392,843

VEAL AND CALF CUTS:	
Week ended June 30	47
Week previous	4,860

LAMB AND MUTTON:	
Week ended June 30	10,968
Week previous	10,968

BEEF CURED:	
Week ended June 30	14,279
Week previous	14,700

PORK CURED AND SMOKED:	
Week ended June 30	177,123
Week previous	223,939

LARD AND PORK FAT:	
Week ended June 30	7,712
Week previous	3,178

LOCAL SLAUGHTER

CATTLE:	
Head	
Week ended June 30	13,413
Week previous	13,513

CALVES:	
Week ended June 30	13,458
Week previous	12,231

HOGS:	
Week ended June 30	46,468
Week previous	42,282

SHEEP:	
Week ended June 30	44,163
Week previous	45,229

COUNTRY DRESSED MEAT	
VEAL: Carcasses	
Week ended June 30	3,070
Week previous	3,008

HOGS:	
Week ended June 30	20
Week previous	2

LAMB AND MUTTON:	
Week ended June 30	11
Week previous	32

PHILA. FRESH MEATS

July 3, 1956

WESTERN DRESSED

STEER CARCASS: (Cwt.)	
Choice, 500/700	\$37.00@38.00
Choice, 700/900	35.50@37.50
Good, 500/700	34.00@35.00
Hinds, choice	47.00@49.00
Hinds, good	44.00@46.00
Rounds, choice	44.00@48.00
Rounds, good	42.00@44.00

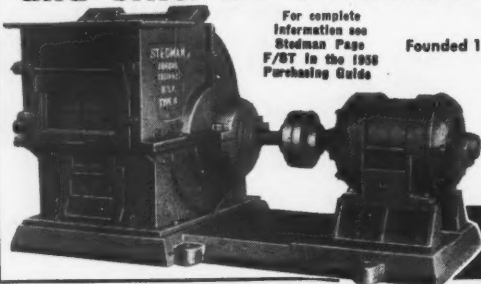
COWS:	
Com'l, all wts.	\$27.50@28.50
Utility, all wts.	25.50@26.50

VEAL (SKIN OFF):	
Choice, 90/120	\$32.00@35.00
Choice, 120/150	32.00@35.00
Good, 50/90	28.00@30.00
Good, 90/120	30.00@32.00
Good, 120/150	30.00@32.00

LAMB:	
Prime, 30/45	\$45.00@52.00
Prime, 45/55	48.00@52.00
Choice, 30/45	45.00@52.00
Choice, 45/55	48.00@52.00
Good, 30/45	42.00@45.00
Good, 45/55	45.00@45.00

LOCALLY DRESSED	
STEER BEEF (lb.) Choice	Good
Hinds, 500/700	48@50
Hinds, 700/800	47@49
Rounds, no flank	43@46
Hip rd. + flank	42@45
Full loin, untrim.	46@52
Short loin, untrim.	46@52
Ribs (7 bone)	40@52
Arm chucks	26@28
Briskets	24@26
Short plates	9@15

For CRACKLINGS, BONES DRIED BLOOD, TANKAGE and other BY-PRODUCTS



For complete
Information see
Stedman Page
F/ST in the 1956
Purchasing Guide

Founded 1834

STEDMAN 2-STAGE GRINDERS

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

STEDMAN FOUNDRY & MACHINE COMPANY, INC.
Subsidiary of United Engineering and Foundry Company
General Office & Works: AURORA, INDIANA

FROZEN BREADED PROCESSING for Quality Control at Low Cost



downyFLAKE

offers YOU 4-Star Breader SERVICE



★ RESEARCH



★ BREADER and BATTER MIX



★ LOW PROCESSING LABOR COST



★ FIELD TECHNICIANS

Doughnut Corporation of America BREADER MIX DIV

Clean as a whistle
with

SANFAX 122

THE MIRACLE
CHEMICAL
THAT DEHAIRS HOGS

- ★ More Effectively!
- ★ More Economically!

- ★ Safer!
- ★ Faster!

SANFAX 122 with XPA, the exclusive Sanfax additive, insures deeper penetration into hair follicles, loosens the roots quicker... the bristles and root come out together. SANFAX 122 is Guaranteed! You can't lose!

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174 Central Ave.
Atlanta, Georgia

ATLANTA

CHICAGO

Cudahy Brothers' Lard Flakes

make the profitable difference!

- Prevent oiling and softening
- Raise the melting point
- Eliminate need for refrigeration

Put in your order now for Cudahy Brothers deodorized, hydrogenated lard flakes. Available in 50-lb. multiwall bags — carload or LCL. Free samples on request!

CUDAHY BROTHERS CO. • CUDAHY, WISCONSIN

THE NATIONAL PROVISIONER, JULY 7, 1956

PO	CH	From T
SK		
Fresh or F.F.		
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PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, July 3, 1956)

SKINNED HAMS		BELLIES	
Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen
43 1/2 10/12 43 1/2	23n 6/8 23n	23n 8/10 23n	
44 12/14 44	24 10/12 24 1/2	24 12/14 24 1/2	
45 14/16 45	24 1/2 14/16 24 1/2	24 1/2 14/16 24 1/2	
46 16/18 46	25 16/18 25	25 16/18 25	
47 18/20 47	25 1/2 18/20 25 1/2	25 1/2 18/20 25 1/2	
48 20/22 48	26 20/22 26	26 20/22 26	
49 22/24 49	26 1/2 22/24 26 1/2	26 1/2 22/24 26 1/2	
50 24/26 50	27 24/26 27	27 24/26 27	
51 26/28 51	27 1/2 26/28 27 1/2	27 1/2 26/28 27 1/2	
52 28/30 52	28 28/30 28	28 28/30 28	
53 30/32 53	28 1/2 30/32 28 1/2	28 1/2 30/32 28 1/2	
54 32/34 54	29 32/34 29	29 32/34 29	
55 34/36 55	29 1/2 34/36 29 1/2	29 1/2 34/36 29 1/2	
56 36/38 56	30 36/38 30	30 36/38 30	
57 38/40 57	30 1/2 38/40 30 1/2	30 1/2 38/40 30 1/2	
58 40/42 58	31 40/42 31	31 40/42 31	
59 42/44 59	31 1/2 42/44 31 1/2	31 1/2 42/44 31 1/2	
60 44/46 60	32 44/46 32	32 44/46 32	
61 46/48 61	32 1/2 46/48 32 1/2	32 1/2 46/48 32 1/2	
62 48/50 62	33 48/50 33	33 48/50 33	
63 50/52 63	33 1/2 50/52 33 1/2	33 1/2 50/52 33 1/2	
64 52/54 64	34 52/54 34	34 52/54 34	
65 54/56 65	34 1/2 54/56 34 1/2	34 1/2 54/56 34 1/2	
66 56/58 66	35 56/58 35	35 56/58 35	
67 58/60 67	35 1/2 58/60 35 1/2	35 1/2 58/60 35 1/2	
68 60/62 68	36 60/62 36	36 60/62 36	
69 62/64 69	36 1/2 62/64 36 1/2	36 1/2 62/64 36 1/2	
70 64/66 70	37 64/66 37	37 64/66 37	
71 66/68 71	37 1/2 66/68 37 1/2	37 1/2 66/68 37 1/2	
72 68/70 72	38 68/70 38	38 68/70 38	
73 70/72 73	38 1/2 70/72 38 1/2	38 1/2 70/72 38 1/2	
74 72/74 74	39 72/74 39	39 72/74 39	
75 74/76 75	39 1/2 74/76 39 1/2	39 1/2 74/76 39 1/2	
76 76/78 76	40 76/78 40	40 76/78 40	
77 78/80 77	40 1/2 78/80 40 1/2	40 1/2 78/80 40 1/2	
78 80/82 78	41 80/82 41	41 80/82 41	
79 82/84 79	41 1/2 82/84 41 1/2	41 1/2 82/84 41 1/2	
80 84/86 80	42 84/86 42	42 84/86 42	
81 86/88 81	42 1/2 86/88 42 1/2	42 1/2 86/88 42 1/2	
82 88/90 82	43 88/90 43	43 88/90 43	
83 90/92 83	43 1/2 90/92 43 1/2	43 1/2 90/92 43 1/2	
84 92/94 84	44 92/94 44	44 92/94 44	
85 94/96 85	44 1/2 94/96 44 1/2	44 1/2 94/96 44 1/2	
86 96/98 86	45 96/98 45	45 96/98 45	
87 98/100 87	45 1/2 98/100 45 1/2	45 1/2 98/100 45 1/2	
88 100/102 88	46 100/102 46	46 100/102 46	
89 102/104 89	46 1/2 102/104 46 1/2	46 1/2 102/104 46 1/2	
90 104/106 90	47 104/106 47	47 104/106 47	
91 106/108 91	47 1/2 106/108 47 1/2	47 1/2 106/108 47 1/2	
92 108/110 92	48 108/110 48	48 108/110 48	
93 110/112 93	48 1/2 110/112 48 1/2	48 1/2 110/112 48 1/2	
94 112/114 94	49 112/114 49	49 112/114 49	
95 114/116 95	49 1/2 114/116 49 1/2	49 1/2 114/116 49 1/2	
96 116/118 96	50 116/118 50	50 116/118 50	
97 118/120 97	50 1/2 118/120 50 1/2	50 1/2 118/120 50 1/2	
98 120/122 98	51 120/122 51	51 120/122 51	
99 122/124 99	51 1/2 122/124 51 1/2	51 1/2 122/124 51 1/2	
100 124/126 100	52 124/126 52	52 124/126 52	

PICNICS	
Fresh or F.F.A.	Frozen
25 8/10 25	25 8/10 25
26 10/12 26	26 10/12 26
27 12/14 27	27 12/14 27
28 14/16 28	28 14/16 28
29 16/18 29	29 16/18 29
30 18/20 30	30 18/20 30
31 20/22 31	31 20/22 31
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38 34/36 38	38 34/36 38
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40 38/40 40	40 38/40 40
41 40/42 41	41 40/42 41
42 42/44 42	42 42/44 42
43 44/46 43	43 44/46 43
44 46/48 44	44 46/48 44
45 48/50 45	45 48/50 45
46 50/52 46	46 50/52 46
47 52/54 47	47 52/54 47
48 54/56 48	48 54/56 48
49 56/58 49	49 56/58 49
50 58/60 50	50 58/60 50
51 60/62 51	51 60/62 51
52 62/64 52	52 62/64 52
53 64/66 53	53 64/66 53
54 66/68 54	54 66/68 54
55 68/70 55	55 68/70 55
56 70/72 56	56 70/72 56
57 72/74 57	57 72/74 57
58 74/76 58	58 74/76 58
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62 82/84 62	62 82/84 62
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65 88/90 65	65 88/90 65
66 90/92 66	66 90/92 66
67 92/94 67	67 92/94 67
68 94/96 68	68 94/96 68
69 96/98 69	69 96/98 69
70 98/100 70	70 98/100 70
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87 132/134 87	87 132/134 87
88 134/136 88	88 134/136 88
89 136/138 89	89 136/138 89
90 138/140 90	90 138/140 90
91 140/142 91	91 140/142 91
92 142/144 92	92 142/144 92
93 144/146 93	93 144/146 93
94 146/148 94	94 146/148 94
95 148/150 95	95 148/150 95
96 150/152 96	96 150/152 96
97 152/154 97	97 152/154 97
98 154/156 98	98 154/156 98
99 156/158 99	99 156/158 99
100 158/160 100	100 158/160 100

FAT BACKS	
Fresh or Frozen	Cured
8n 6/8 8n	9n
9n 8/10 9n	9½
10½n 10/12 10½n	11½n
10½n 12/14 10½n	11½n
10½n 14/16 10½n	11½n
10½n 16/18 10½n	11½
10½n 18/20 10½n	11½
10½n 20/22 10½n	11½

BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

Tuesday, July 3, 1956

BLOOD

Unground, per unit of ammonia (bulk) *5.00@5.25n

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test *5.75@6.00n
Med. test *5.50n
High test *5.00@5.25n
Liquid stick, tank cars *1.50@1.75n

PACKINGHOUSE FEEDS

Carlots, ton
50% meat, bone scraps, bagged..\$ 82.50@ 86.50
50% meat, bone scraps, bulk ... 80.00@ 84.00
55% meat scraps, bagged 94.50
60% digester tankage, bagged ... 80.00@ 85.00
60% digester tankage, bulk 77.50@ 82.50
80% blood meal, bagged 110.00@120.00
Steamed bone meal, bagged
(Specially prepared) 85.00
60% steamed bone meal, bagged. 65.00

FERTILIZER MATERIALS

Feather tankage, ground,
per unit ammonia *4.25@4.50
Hoof meal, per unit ammonia 6.00@6.25

DRY RENDERED TANKAGE

Low test, per unit prot. *1.35@1.40n
Med. test, per unit prot. *1.30@1.35n
High test, per unit prot. *1.25@1.30n

GELATINE AND GLUE STOCKS

Owt.
Calf trimmings (limed) 1.25@ 1.35
Hide trimmings (green salted) 6.00@ 7.00
Cattle jaws, scraps and knuckles
per ton 55.00@57.00
Pig skin scraps and trimmings 7.25

ANIMAL HAIR

Winter coil dried, per ton *120.00@125.00
Summer coil dried, per ton *60.00
Cattle switches, per piece 4@5 1/4
Winter processed, gray, lb. 2 1/4
Summer processed, gray, lb. 1 1/4

*Delivered, n—nominal.

TALLOW and GREASES

Tuesday, July 3, 1956

In very moderate movement late last week, bleachable fancy tallow traded at 6%¹/₂c, c.a.f. Chicago, or steady to 1/8c under last sales. The talk was that other items were steady in the Midwest. Bleachable fancy tallow and choice white grease, all hog, were bid at 6%¹/₂c, delivered New York.

Special tallow and B-white grease were bid at 6c, and yellow grease at 5 1/2c, all c.a.f. Chicago. The latter was also bid at 6%¹/₂c, c.a.f. East and c.a.f. New Orleans. Edible tallow was available at 9 1/4c, f.o.b. River, and f.o.b. other outside points. The same was offered at 9 1/4c, Chicago. The moderate buying interest that was noticeable was at fractionally lower quotations.

On Friday, it was reported that bleachable fancy tallow sold at 7 1/8c, c.a.f. New Orleans. Buying interest for eastern destination was unchanged. A couple of tanks of yellow grease sold at 5 1/2c, c.a.f. Chicago,

steady. Edible tallow was bid at 9c, Chicago, but held at 9 1/4c. Identical offerings were submitted at outside points, with buyers very quiet.

Inquiry on Monday of the new week on inedible tallows and greases was at the basis of 6%¹/₂c, Chicago, on bleachable fancy tallow, product and shipment considered. Buyers' ideas were fractionally higher on deferred material. Prime tallow sold at 7.05, c.a.f. New Orleans. A few tanks of bleachable fancy tallow sold at 7c, c.a.f. New York, with 6%¹/₂c indicated on regular material. Some bleachable fancy tallow traded at 6%¹/₂c, c.a.f. Chicago, prompt and slightly deferred shipment. No material change was registered on edible tallow.

The market on Tuesday, was of a pre-holiday character. Edible tallow was available at 9c, f.o.b. outside points, with buying interest 1/4c lower. Prime tallow was bid at 6%¹/₂c and bleachable fancy tallow at 6%¹/₂c, c.a.f. New Orleans. Several tanks of bleachable fancy tallow traded at 6%¹/₂c, c.a.f. Chicago. Choice white grease, all hog, and bleachable fancy tallow

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75

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TALLOW
edible tal
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No. 2 tall
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B-white p
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THE NA

were talked at 6½@7c, c.a.f. East. General market maintained a soft undertone.

TALLOW: Tuesday's quotations: edible tallow, 9c; original fancy tallow, 6½c; bleachable fancy tallow, 6½c; prime tallow, 6½c; special tallow, 5½c; No. 1 tallow, 5½c; and No. 2 tallow, 5c.

GREASES: Tuesday's quotations: choice white grease, not all hog, 6½c; B-white grease, 5½c; yellow grease, 5½@5½c; house grease, 5½c; and brown grease, 5c. Choice white grease, all hog, was quoted at 6½@7c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, July 3, 1956
Dried blood was quoted Tuesday at \$4.50 per unit of ammonia. Low test wet rendered tankage was listed at \$4.50 per unit of ammonia and dry rendered tankage was priced at \$1.25 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, JUNE 29, 1956

	Open	High	Low	Close	Prev. Close
July	15.40b	15.50	15.45
Sept.	15.05	15.20	15.03
Oct.	14.55	14.73b	14.60
Dec.	14.39	14.55	14.35
Jan.	14.35b	14.40b	14.25
Mar.	14.32b	14.40b	14.25
May	14.30b	14.50b	14.31
July	14.25b	14.35b	14.25
Sept.	14.25b	14.25

Sales: 303 lots.

MONDAY, JULY 2, 1956

	Open	High	Low	Close	Prev. Close
July	15.50b	15.50	15.26	15.38b	15.50
Sept.	15.25b	15.30	15.08	15.20	15.20
Oct.	14.73b	14.82	14.58	14.67	14.73b
Dec.	14.08	14.08	14.40	14.50b	14.55
Jan.	14.55b	14.55b	14.40b
Mar.	14.55b	14.58	14.38	14.58	14.40b
May	14.48b	14.60	14.40	14.60	14.50b
July	14.45b	14.45b	14.35b
Sept.	14.25b	14.25b

Sales: 251 lots.

TUESDAY, JULY 3, 1956

	Open	High	Low	Close	Prev. Close
July	15.40b	15.40	15.32	15.39b	15.38b
Sept.	15.15b	15.24	15.14	15.22	15.20
Oct.	14.02b	14.73	14.70	14.84b	14.67
Dec.	14.52b	14.74	14.40	14.70b	14.50b
Jan.	14.50b	14.65b	14.55b
Mar.	14.55b	14.72	14.60	14.71b	14.58
May	14.55b	14.70	14.70	14.69b	14.60
July	14.45b	14.60b	14.45b
Sept.	14.48	14.48	14.50b	14.25b

Sales: 94 lots.

WEDNESDAY, JULY 4, 1956

INDEPENDENCE DAY

Holiday, no trading in cottonseed oil futures.

VEGETABLE OILS

Tuesday, July 3, 1956

Grade cottonseed oil, f.o.b.	13b
Valley
Southeast	none qtd.
Texas	13pd
Corn oil in tanks, f.o.b. mills	13½pd
Soybean oil, Decatur basis	12½pd
Peanut oil, f.o.b. mills	13½n
Coconut oil, f.o.b. Pacific Coast	10½n
Cottonseed foots:
Midwest and West Coast	1½@ 1½
East	1½@ 1½

OLEOMARGARINE

Tuesday, July 3, 1956

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	26
Water churned pastry	25

OLEO OILS

Tuesday, July 3, 1956

Prime oleo bearing (slack barrels)	12½
Extra oleo oil (drums)	18@18½

n—nominal, a—asked, pd—paid.

HIDES AND SKINS

Butt branded steers, Colorado steers and Northern light native cows sold at higher levels—Others steady—Small packer hides sold steady to fractionally higher—River and St. Paul kip sold higher late last week—Sheepskins slow, but generally steady.

CHICAGO

PACKER HIDES: Early Monday, there was interest for most selections on the hide list at steady prices, but no offerings came out and there was no immediate action in the market. Later in the day, a sale of butt-branded steers was made at 11c, an advance of ½c over last week's level. Colorado steers, however, went untraded until a trade of butt-branded and Colorado steers was made at 10½c and 9½c, basis Denvers. In addition, heavy native cows sold steady at 13½c and Southwestern branded cows also traded steady at 13½c.

On Tuesday, light native cows sold higher at 16c for Northern, while Rivers traded steady at 16½c. Heavy native cows continued to trade steady at 13½c. Chicago branded cow hides sold at 13c.

SMALL PACKER AND COUNTRY HIDES: Although several advances were registered in the big packer hide market, tanners seemed reticent to pay higher prices for small packer production. However, there was trading of 50-lb. average hides in the Midwest at 13½c in a limited way. Sales of 60-lb. average were made at 12c, with other trading of poorer quality hides heard at 11c. Some 38-lb. average sold out of the Southwest at 19c.

Offerings of locker butchers were priced higher at 11c in the country hide market, without much action. There were bids for 48@50-lb. average straight locker butchers at 10c, with an occasional car trading at 10½c. Mixed lots including renders, sold at 9½c.

CALFSKINS AND KIPSKINS: Late last week, an outside independent packer sold kip and overweights at 34c and 31c, respectively. A major packer sold St. Paul kip at 35c. This week, overweights were bid at 31c without early action.

SHEEPSKINS: In additional trading last week, a car of No. 1 shearlings sold at 2.65. A few fall clips included in the car brought 3.00. In activity this week, No. 2 shearlings sold at 1.75@1.85, and No. 3 shearlings brought 2.50. There was no change on dry pelts, with the mar-

ket quoted nominally at 23@24c. Pickled spring lambs were bid at 12.00, but no trading was heard at that level.

CHICAGO HIDE QUOTATIONS

	Week ended July 3, 1956	Cor. Week 1955
Lt. nat. steers	15½@16n	14½@15n
Hvy. nat. steers	13½n	12½@13n
Ex. Lgt. nat. steers	19n	11n
Butt brand. steers	11	10½n
Col. steers	10	11n
Hvy. Tex. steers	11n	11n
Lgt. Tex. steers	13½n	14½n
Ex. lgt. Tex.	17n	12½@13n
Hvy. nat. cows	13½	12½@13n
Lt. nat. cows	16 @16½	11 @11½n
Branded cows	12½@13½	9½n
Nat. bulls	9½@10n	8½n
Branded bulls	8½@9n	42½n
Calfskins:	47½n
Northern, 10/15	47½@52½n	45n
10 lbs./down	45n	31n
Kipskins:
Nor., nat., 15/25	34 @35n

SMALL PACKER HIDES

STEERS AND COWS:
60 lbs. and over	11½@12n
50 lbs.	13½

SMALL PACKER SKINS

Calfskins, all wts.	34 @36n
Kipskins, all wts.	23 @25n

SHEEPSKINS

Packer shearlings:	2.50@ 2.65n
Dry Pelts	23@24n
Horseheads, Untrim.	10.00@10.50n

N. Y. HIDE FUTURES

FRIDAY, JUNE 29, 1956

	Open	High	Low	Close
July	12.65b	12.75b- 90n
Oct.	13.20b	13.15b- 25n
Jan.	13.35b	13.40	13.40	13.38b- 45n
Apr.	13.54b	13.57	13.58b- 65n
July	13.70b	13.80b- 88n
Oct.	13.85b	13.95b-14.10n

Sales: 22 lots.

MONDAY, JULY 2, 1956

	Open	High	Low	Close
July	12.70b	12.71	12.71	12.65b- 80n
Oct.	13.20b	13.20	13.15	13.10b- 20n
Jan.	13.45	13.45	13.35	13.30b- 44n
Apr.	13.63b	13.75b- 85n
July	13.80b	13.81b- 90n
Oct.	13.90b	13.96b-14.10n

Sales: 15 lots.

TUESDAY, JULY 3, 1956

	Open	High	Low	Close
July	12.65b	12.80	12.80	12.80
Oct.	13.23-26	13.26	13.23	13.25
Jan.	13.43b	13.43	13.40	13.42b- 48n
Apr.	13.63b	13.62b- 68n
July	13.85b	13.85b- 92n
Oct.	13.90b	14.05	14.05	13.98b-14.05n

Sales: 18 lots.

WEDNESDAY, JULY 4, 1956

INDEPENDENCE DAY

Holiday, no trading in hide futures

THURSDAY, JULY 5, 1956

	Open	High	Low	Close
July	12.80b	12.85b-13.05n
Oct.	13.25b	13.25b- 35n
Jan.	13.45b	13.45b- 55n
Apr.	13.63b	13.63b- 75n
July	13.85b	13.85b- 95n
Oct.	13.90b	14.00b-14.10n

Sales: No lots.

Hide Storage Stocks

Stocks of hides and pelts in cold storage at the close of May totaled 57,182,000 lbs., the U.S. Department of Agriculture has reported. This compared with 59,693,000 lbs. a month before, 90,301,000 lbs. a year earlier and the five-year average of 65,412,000 lbs.

LIVESTOCK MARKETS...Weekly Review

Fans Help Beef Cattle Gains In Hot Imperial Valley

Use of an electric fan to cool beef cattle in California's hot Imperial Valley boosted average daily gains of Hereford steers by about a pound a day, the U. S. Department of Agriculture has disclosed.

Co-operating scientists of the department and the California Agricultural Experiment Station believe that these experimental results not only indicate the future promise of mechanical fanning as a way to increase cattle production in hot weather, but also suggest that cattlemen can profit by making effective use of all natural summer breezes.

Other experimental cattle-cooling practices found by the scientists to boost gains—though not as effectively as fanning—included water sprays, air-cooled buildings, cooled roof surfaces, altered feeding practices, wire fencing, and cooled drinking water.

The average weight of seven fanned Hereford steers increased from 669 lbs. to 831 lbs. in the 70-day test period. Average weight of seven unfanned steers increased from 669 lbs. to 759 lbs. The average daily gain per animal was 2.32 lbs. for the fanned group and 1.29 lbs. for the unfanned animals. For every 100 lbs. of weight gained, the fanned cattle ate 924 lbs. of feed and the unfanned steers ate 1,330 lbs.

New Liquid Feed Supplement

A new liquid feed supplement that can increase weight gain in cattle has been placed on the market by Feed Service Corporation, Crete, Neb. Trade-marked MOREA, the development represents a new concept in ruminant feeding.

May Cattle, Hog Costs Below 1955; Calves, Sheep Higher

Packers operating under federal inspection in May bought cattle and hogs at prices lower than a year earlier, while calves and sheep cost more.

Average cost of cattle in May at \$16.76 was 4 per cent less than in 1955, calves at \$17.99 cost 2 per cent more than in 1955, hogs at \$15.56 had 95 per cent of the 1955 value and sheep and lambs averaging \$20.74 cost 17 per cent more than the year before.

The 1,645,813 cattle, 606,130 calves, 4,875,088 hogs and 1,129,286 sheep and lambs slaughtered in May had dressed yields of:

	May, 1956 1,000 lbs.	May, 1955 1,000 lbs.
Beef	925,102	890,123
Veal	77,131	71,451
Pork (carcass wt.)	838,730	860,728
Lamb and mutton	47,254	57,606
Totals	1,942,218	1,759,908
Pork excel. lard	650,629	587,211
Lard production	174,120	186,320
Rendered pork fat	8,926	8,943

Average live weights in May were:

	May, 1956 lbs.	May 1955 lbs.
All cattle	907.7	961.0
Steers ¹	1,032.3	1,032.0
Heifers ²	866.5	838.3
Cows ¹	979.2	938.3
Calves	228.9	219.4
Hogs	239.7	251.9
Sheep and lambs	98.0	96.5

Dressed yields per 100 lbs. live weight for the two months were:

	May, 1956 Per Cent	May, 1955 Per Cent
Cattle	56.8	55.6
Calves	55.8	55.6
Hogs ²	76.2	76.5
Sheep and lambs	48.1	48.8
Lard per 100 lbs.	14.9	14.9
Lard per animal (lbs.)	35.8	37.6

Average dressed weights of livestock compared as follows:

	May, 1956	May, 1955
Cattle	568.7	534.3
Calves	127.7	122.0
Hogs	182.7	192.7
Sheep and lambs	44.7	47.1

¹Included in cattle.

²Subtract 7.0 to get packer style average.

Armour V-P Sees Passing Of Present Beef Cattle Breeds

In 50 years, present breeds of cattle will be looked back on as the longhorns are looked on today, W. S. Shafer, vice president of Armour and Company, Chicago, said in addressing the Denver Chamber of Commerce recently.

"The trend began with the meat-type hog. It has developed in cattle, but is not as far along as with the swine," he declared.

"At present, a 1,000-lb. steer yields a 600-lb. carcass and only 157 lbs. of lean meat. We can't get rid of all that loss, but we can improve the lean meat yield.

"Meat prices on the average are too low now, but will rise somewhat," the Armour official predicted. "Ranchers and meat processors are not prospering on the basis of their labor and capital investments."

Oregon Brand School

The first annual school for brand inspectors employed by the Oregon Department of Agriculture will be held July 11-15 at Pringle Falls, the ODA has announced.

The training session has two aims: to acquaint the state's 90 brand inspectors throughout the state with each other and to assist in uniform handling of inspection problems.

Wet Sand Bed For Hogs—LCI

During hot weather experienced livestock haulers claim a hog with a wet belly is a live hog all the way to market or slaughter plant, Livestock Conservation, Inc. says. Use sand bedding an inch or more deep on the truck or car floor and wet before loading hogs, LCI suggests.

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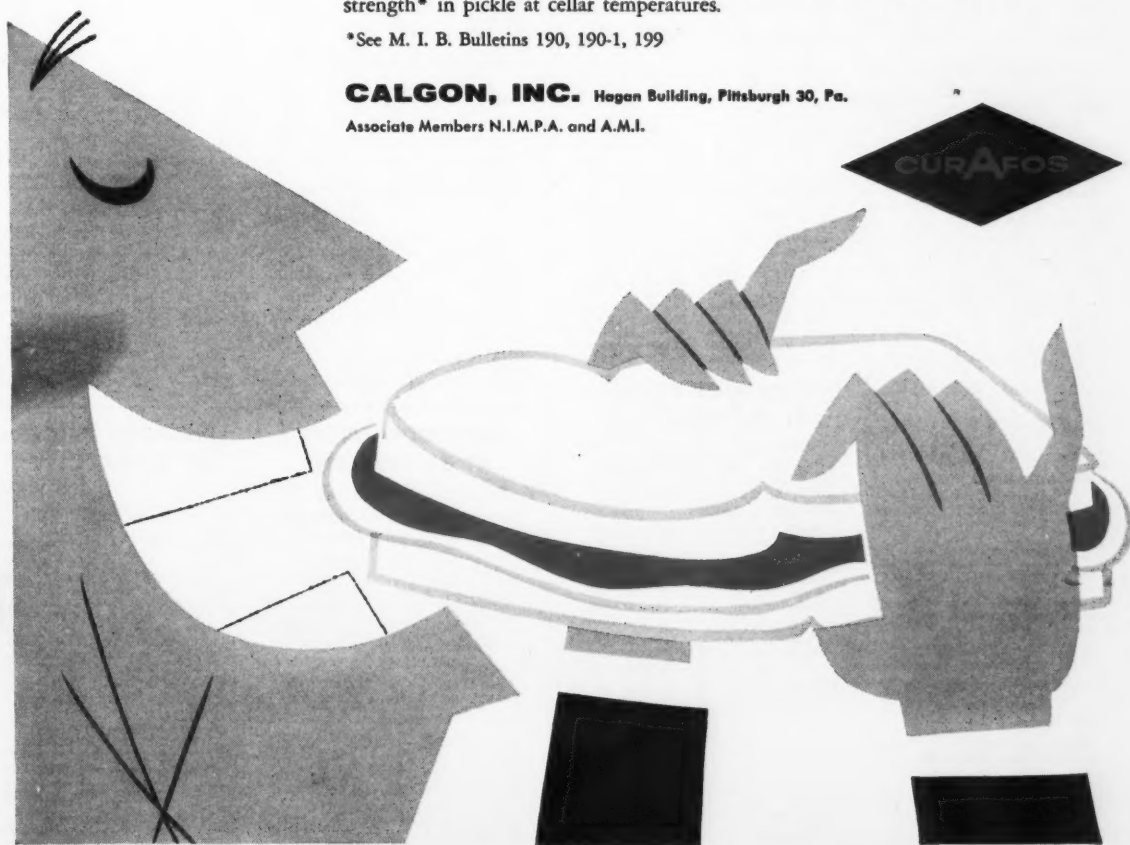
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*See M. I. B. Bulletins 190, 190-1, 199

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, June 30, 1956, as reported to The National Provisioner:

CHICAGO

Armour, 6,613 hogs; Shippers, 11,925 hogs; and Others, 15,688 hogs.
Totals: 23,706 cattle, 990 calves, 37,226 hogs, and 2,485 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour... 3,395 645 1,788 1,844
Swift... 2,811 666 3,242 2,399
Wilson... 1,124 324 3,738 ...
Butchers... 4,814 62 1,159 406
Others... 603 ... 1,309 988

Totals: 12,807 1,373 11,236 5,637

OMAHA

Cattle and Calves Hogs Sheep
Armour... 7,292 6,482 1,570
Cudahy... 3,216 5,070 1,034
Swift... 3,542 6,477 1,573
Wilson... 3,301 4,841 882
Am. Stores... 766 ...
Cornhusker... 1,069 ...
O'Neill... 571 ...
Neb. Beef... 299 1,053 ...
Gr. Omaha... 616 ...
Rothschild... 1,435 ...
Roth... 1,173 ...
Kingman... 1,719 ...
Omaha... 629 ...
Union... 707 ...
Others... 399 9,000 ...

Totals: 28,988 31,870 5,465

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour... 3,223 560 6,789 2,663
Swift... 3,068 1,933 9,896 2,462
Hunter... 1,211 ... 8,898 ...
Holl... ... 2,639 ...
Krey... ... 4,867 ...

Totals: 8,102 2,493 33,039 5,125

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift... 3,727 267 11,123 2,064
Armour... 3,451 299 1,053 2,064
Butchers... 4,268 2 3,453 ...

Totals: 11,446 529 21,611 4,158

*Do not include 12 cattle, 70 calves, 2,102 hogs and 874 sheep direct to packers.

SIOUX CITY

Cattle Calves Hogs Sheep
Armour... 4,843 1 5,932 1,341
S.C. Dr...
Beef... 2,477 ... 2
Swift... 4,502 ... 4,440 824
Butchers... 717 1 ... 835
Others... 9,195 ... 14,779 276

Totals: 21,734 2 25,357 2,643

WICHITA

Cattle Calves Hogs Sheep
Cudahy... 1,330 516 1,760 ...
Kansas... 709 ...
Dunn... 187 ...
Holl... 157 ... 577 ...
Sunflower... 38 ...
Pioneer... ...
Excel... 579 ...
Armour... 145 ... 699
Swift... ... 835
Others... 1,378 ... 147 1,950

Totals: 4,523 516 2,484 3,490

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour... 2,586 332 1,568 1,264
Wilson... 2,998 337 1,618 1,983
Thru... 82 ...
Others... 4,634 798 1,053 ...

Totals: 9,800 1,467 4,239 3,247

*Do not include 1,840 cattle, 614 calves, 7,565 hogs and 1,029 sheep direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep
Armour... 305 ...
Cudahy... ... 105 11 ...
Swift... 458 105 11 ...
Wilson... 175 138 ...
Com'l... 765 ...
Gr. West... 629 ...
United... 575 ... 397 ...
Atlas... 562 ...
Ideal... 548 ...
Acme... 458 ...
Others... 3,578 539 977 ...

Totals: 8,186 781 1,385 ...

DENVER

Cattle Calves Hogs Sheep
Armour... 2,085 90 ... 2,613
Swift... 1,398 187 4,339 2,280
Cudahy... 866 59 4,936 195
Wilson... 2,708 ... 5,915
Others... 7,582 171 1,909 354

Totals: 14,639 516 11,184 11,362

CINCINNATI

Cattle Calves Hogs Sheep
Gall... 335 80 ... 312
Schlachter... 924 ...
Others... 3,850 1,125 11,707 2,619

Totals: 4,085 1,205 11,701 2,931

ST. PAUL

Cattle Calves Hogs Sheep
Armour... 6,101 2,546 8,471 698
Bartusch... 1,048 ...
Riffin... 852 16 ...
Superior... 2,075 ...
Swift... 5,932 2,765 19,915 828
Others... 2,871 880 8,866 ...

Totals: 18,951 6,219 37,252 1,520

FORT WORTH

Cattle Calves Hogs Sheep
Armour... 1,367 3,752 1,734 4,785
Swift... 3,996 2,484 962 5,730
Morrell... 882 16 ...
City... 852 87 ...
Rosenthal... 199 31 ...

Totals: 7,296 6,370 2,696 10,515

TOTAL PACKER PURCHASES

Week ended June 30 week 1955
Cattle... 174,263 168,119 149,434
Hogs... 231,286 337,117 199,367
Sheep... 58,584 70,578 57,883

CORN BELT DIRECT TRADING

Des Moines, July 3—Prices at the ten concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:
120-180 lbs. \$13.25@15.50
180-240 lbs. 15.25@16.75
240-270 lbs. 15.45@16.75
270-330 lbs. 14.40@15.15
Sows, choice:
270-330 lbs. 14.40@15.15
330-400 lbs. 13.15@14.50
400-550 lbs. 10.90@13.25

Corn Belt hog receipts were reported by the U. S. Department of Agriculture as follows:

	This week est.	Last week actual	Last year actual
June 28...	40,900	36,000	32,000
June 29...	39,500	58,000	37,000
June 30...	31,000	21,000	18,000
July 2...	54,000	36,000	Holiday
July 3...	40,000	43,000	55,000
July 4...	Holiday	45,000	43,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, July 3, were as follows:

CATTLE: Cwt.
Steers, prime None quoted
Steers, good & ch. \$18.00@22.00
Heifers, good & ch. 18.25@21.50
Cows, util. & com'l. 10.75@12.50
Cows, can. & cut. 9.75@11.75
Bulls, util. & com'l. 14.50@16.00
Bulls, cutter 13.50@14.50
VEALERS:
Choice & prime \$19.00@20.00
Good & choice 17.00@19.50
Calves, gd. & ch. 16.00@17.50
HOGS:
U.S. 1-3, 120/160... \$12.50@14.50
U.S. 1-3, 160/180... 14.50@17.00
U.S. 1-3, 180/200... 17.00@17.50
U.S. 1-3, 200/220... 17.00@17.50
U.S. 1-3, 220/240... 16.75@17.50
U.S. 1-3, 240/270... 16.50@17.25
U.S. 1-2, 270/300... 15.75@16.50
Sows, ch. 270/360... 14.00@15.00
LAMBS:
Gd. & prime \$22.50@25.00
Yearlings None quoted

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended June 30, 1956 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	13,413	13,548	46,468	44,103
Baltimore, Philadelphia	7,796	1,473	23,290	2,849
Cia., Cleve., Detroit, Indpls.	17,750	7,729	85,898	17,750
Chicago Area	25,770	4,945	46,960	5,777
St. Paul-Wisc. Areas ²	29,805	17,503	72,487	6,243
St. Louis Area ³	15,396	5,567	67,213	12,161
Omaha Area	31,582	645	61,964	9,199
Kansas City	15,187	3,258	24,706	9,018
Iowa-Sa. Minnesota ⁴	29,838	10,979	213,524	24,988
Louisville, Evansville, Nashville, Memphis	10,629	9,122	43,455	
Georgia-Alabama Area ⁵	6,795	3,967	22,767	
St. Joseph, Wichita, Okla. City	20,323	5,245	98,522	12,697
Ft. Worth, Dallas, San Antonio	24,327	10,638	13,618	19,330
Denver, Ogden, Salt Lake City	18,468	1,044	14,360	16,458
Los Angeles, San Francisco Areas ⁶	26,201	5,464	30,489	25,394
Portland, Seattle, Spokane	7,633	1,113	14,339	7,061
Grand totals	300,833	101,550	820,030	212,614
Totals previous week	313,337	108,732	840,585	224,961
Totals same week 1955	293,942	103,681	669,759	228,252

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Sioux City, Iowa, and Albert Lee, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Albany, and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended June 23 compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lbs.	Grade B ¹	Good and Choice	Grade B ¹	Dressed	Handyweights	Good	Handyweights
Toronto	\$19.34	19.55	\$22.22	\$21.00	\$27.50	\$28.74	\$25.64	
Montreal	20.00	19.60	21.00	18.55	26.30	30.00	27.85	25.50
Winnipeg	19.14	17.82	22.16	19.93	24.50	36.33	26.03	23.93
Calgary	18.61	17.76	21.52	21.23	24.20	26.19	19.50	19.57
Edmonton	18.00	18.20	22.00	21.75	25.00	26.85	25.40	20.50
Lethbridge	17.87	17.97	22.50	24.00	25.35	18.75		
Pr. Albert	17.60	17.90	22.00	20.75	23.00	25.25	18.50	19.40
Moose Jaw	17.60	17.40	20.00	18.00	23.00	25.40		
Saskatoon	17.75	17.50	21.50	22.50	23.00	25.40	17.00	18.00
Regina	17.75	17.25	21.50	21.30	23.00	25.50		
Vancouver		18.55	20.15	21.90		26.90	21.00	

*Canadian Government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida during the week ended June 29:

	Cattle	Calves	Hogs
Week ended June 29	2,750	745	10,739
Week previous five days	2,840	866	9,820
Corresponding week last year	3,516	1,355	6,143

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, July 3, were as follows:

CATTLE: Cwt.
Steers, choice \$20.50@22.25
Steers, gd. & ch. 19.50@22.00
Heifers, gd. & ch. 18.00@19.50
Cows, util. & com'l. 11.00@13.00
Cows, can. & cut. 9.50@11.50
Bulls, util. & com'l. 13.00@14.50
VEALERS:
Good & choice \$17.00@18.50
Calves, gd. & ch. 16.50@18.00
HOGS:
U.S. 1-3, 180/200... \$16.00@17.25
U.S. 1-3, 200/220... 16.75@17.75
U.S. 1-3, 220/240... 16.75@17.50
U.S. 1-3, 240/270... 16.75@17.25
Sows, ch. 270/360... 14.50@16.25
LAMBS:
Gd. & prime \$21.00@24.00
Yearlings None quoted

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, July 3, were as follows:

CATTLE: Cwt.
Steers, ch. & pr. \$19.00@22.50
Steers, gd. & ch. 17.50@21.75
Steers, good 17.50@19.50
Steers, standard 15.00@17.00
Heifers, ch. & pr. 19.00@22.00
Heifers, good 17.00@19.00
Cows, util. & com'l. 10.50@12.00
Cows, can. & cut. 9.50@10.25
Bulls, util. & com'l. 13.00@14.50
Bulls, good (beef) 11.00@13.00
HOGS:
U.S. 1-3, 180/200... \$16.00@17.35
U.S. 1-3, 200/220... 16.75@17.50
U.S. 1-3, 220/240... 16.75@17.50
U.S. 1-3, 240/270... 16.50@17.25
U.S. 1-3, 270/300... 16.00@16.50
Sows, ch. 270/360... 14.25@16.00
LAMBS:
Gd. & prime \$21.50@24.00
Yearlings None quoted

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended June 30, 1956, compared:

CATTLE			
Week Ended	Prev. Week	1955	Cor.
June 30	Week	Week	
Chicago†	23,708	23,435	23,639
Kan. City†	14,180	13,368	12,946
Omaha†	25,678	27,751	25,626
E. St. Louis†	10,595	13,889	12,198
St. Joseph†	10,741	11,950	11,335
St. Paul†	12,794	11,130	7,337
Wichita†	4,501	6,211	3,263
New York & Jer. City†	13,413	13,519	12,154
Ola. City†	13,715	13,441	11,708
Cincinnati†	3,153	4,978	4,463
Denver†	16,901	16,223	6,367
Milwaukee†	2,366	2,764	3,736
Totals	166,923	176,729	149,604

HOGS			
Chicago†	25,301	28,652	27,879
Kan. City†	11,236	10,765	8,290
Omaha†	42,190	41,043	31,401
E. St. Louis†	33,039	33,133	18,098
St. Joseph†	20,260	20,941	15,086
St. Paul†	12,522	13,535	8,885
Wichita†	8,749	8,517	8,002
New York & Jer. City†	46,468	42,282	37,633
Ola. City†	11,804	11,017	6,015
Cincinnati†	10,161	11,500	10,487
Denver†	12,725	10,078	3,988
St. Paul†	28,348	28,908	26,987
Milwaukee†	3,633	3,175	3,330
Totals	266,503	265,636	200,881

SHEEP			
Chicago†	2,485	3,444	2,823
Kan. City†	5,637	6,147	6,643
Omaha†	7,867	6,360	7,342
E. St. Louis†	5,125	5,150	4,429
St. Joseph†	5,032	7,753	6,400
St. Paul†	1,763	1,462	2,025
Wichita†	1,534	858	1,175
New York & Jer. City†	44,163	45,229	46,724
Ola. City†	4,276	5,021	3,801
Cincinnati†	1,192		447
Denver†	9,473	19,721	3,874
St. Paul†	1,526	1,378	1,620
Milwaukee†	515	540	469
Totals	90,588	103,043	87,962

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter. §Stockyards receipts for local slaughter, including direct.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended June 23:

Week ended	Same week
June 23	1955

CATTLE	
Western Canada..	16,434
Eastern Canada..	13,205
Totals	29,639

HOGS	
Western Canada..	50,547
Eastern Canada..	49,925
Totals	100,472

SHEEP	
Western Canada..	2,669
Eastern Canada..	3,862
Totals	6,531

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for week ended June 30:

Cattle Calves Hogs Sheep			
Saleable (incl. direct)...	108	29	20
Prev. week:	4,738	2,563	4,174
Saleable (incl. direct)...	153	98	15
Total (incl. direct)...	5,849	3,389	17,357

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS			
Cattle Calves Hogs Sheep			
June 28	2,010	211	9,883
June 29	838	139	8,837
June 30	1,202	404	2,118
July 1	21,000	400	9,000
July 2	9,000	300	12,500
July 3	Holiday		
July 4	Holiday		
Week so far	30,000	700	21,500
Wk. ago	23,054	849	18,241
Yr. ago	17,809	384	11,171
2 years ago	28,636	692	17,942

*Including 300 cattle, 4,500 hogs and 700 sheep direct to packers.

SHIPMENTS			
June 28	2,671	16	2,321
June 29	1,445		2,677
June 30	699		517
July 1	7,000		2,000
July 2	3,000		2,000
July 3	Holiday		
Week so far	10,000		4,000
Wk. ago	8,438		62
Yr. ago	4,586		23
2 years ago	9,230		255

TOTAL JUNE RECEIPTS			
Cattle	193,631	189,504	1955
Calves	11,228	11,282	1955
Hogs	212,782	225,278	1955
Sheep	27,306	37,185	1955

TOTAL JUNE SHIPMENTS			
Cattle	83,805	89,524	1955
Hogs	49,215	59,812	1955
Sheep	2,441	5,188	1955

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Tues., July 3:

Week ended	Week ended
July 3	June 27
Packers, purch..	20,596
Shippers, purch..	9,680
Totals	30,276

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, June 29 with comparisons:

Week to date	Week ended	Week ended
June 28	June 29	June 29
Cattle	282,000	376,000
Hogs	376,000	137,000
Sheep	312,000	141,000
Same wk. 1955	257,000	319,000
1954 to date	7,268,000	12,955,000
1955 to date	7,149,000	10,952,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended June 28:

Cattle Calves Hogs Sheep			
Los Ang.	3,800	1,025	1,200
N. Ptland.	3,600	625	1,975
San Fran.	1,350	300	1,000

STOCKER — FEEDER SHIPMENTS

Stocker and feeder livestock received in nine Corn Belt states, May 1956-55:

CATTLE AND CALVES			
—May—			
Public stockyards	119,334	132,008	1955
Direct	85,446	104,036	1955
Totals	195,980	236,044	1955
Jan.-May	1,040,228	1,185,505	1955

SHEEP AND LAMBS			
Public stockyards	48,604	53,457	1955
Direct	72,417	59,670	1955
Totals	121,021	113,127	1955
Jan.-May	655,991	750,649	1955

Data in this report were obtained from state veterinarians. Under "Public stockyards" are included stockers and feeders bought at stockyard markets. Under "Direct" are included stock coming from farms of other than public stockyards, some of which are inspected and fed at public stockyards en route.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, July 3, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

U.S. No. 1-3:	Chicago	Kansas City	Omaha	St. Paul
120-140 lbs.	\$13.50-15.25	None qtd.	None qtd.	None qtd.
140-160 lbs.	15.00-16.00	None qtd.	None qtd.	None qtd.
160-180 lbs.	15.75-17.00	\$15.00-16.50	\$15.50-17.00	\$15.50-16.50
180-200 lbs.	17.00-17.50	16.25-17.25	16.50-17.25	16.75-17.75
200-220 lbs.	17.00-17.60	16.50-17.25	16.75-17.50	16.75-17.75
220-240 lbs.	17.00-17.50	16.50-17.25	16.75-17.25	16.75-17.75
240-270 lbs.	16.25-17.35	16.35-16.75	16.25-17.00	16.50-17.50
270-300 lbs.	15.75-16.50	15.75-16.50	15.75-16.50	15.50-16.50
300-330 lbs.	15.50-16.00	None qtd.	None qtd.	15.00-16.00
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.

Medium:

160-220 lbs.	14.75-15.00	15.00-15.50	15.00-16.00	16.25-16.50	15.00-15.50
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Choice:

270-300 lbs.	14.75-15.00	15.25-15.50	15.50-15.75	15.75-16.25	14.50-15.25
300-330 lbs.	14.75-15.00	14.75-15.25	15.25-15.75	15.50-16.00	14.25-14.50
330-360 lbs.	14.25-15.00	14.25-15.25	14.50-15.25	14.75-15.75	13.75-14.25
360-400 lbs.	13.75-14.50	13.25-14.50	13.75-14.50	14.00-15.00	12.75-13.75
400-450 lbs.	13.25-14.50	12.75-13.75	13.25-14.50	13.25-14.50	12.50-13.25
450-550 lbs.	12.00-13.50	11.75-13.00	12.50-13.50	12.00-13.50	12.00-12.50

BOARS & STAGS:

All wts.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
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SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

700-900 lbs.	22.00-23.00	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	22.25-23.50	22.25-23.50	None qtd.	22.00-23.25	None qtd.
1100-1300 lbs.	22.25-23.50	22.50-23.50	22.00-23.25	22.25-23.25	None qtd.
1300-1500 lbs.	21.75-23.00	22.00-23.50	21.25-22.75	21.50-23.25	None qtd.

Choice:

700-900 lbs.	20.00-22.25	20.00-22.25	20.25-22.25	19.50-22.00	None qtd.
900-1100 lbs.	20.50-22.25	20.75-22.50	20.25-22.25	19.50-22.50	None qtd.
1100-1300 lbs.	20.50-22.25	20.75-22.50	20.25-22.00	19.75-22.25	19.50-21.50
1300-1500 lbs.	20.00-22.00	20.50-22.50	19.75-22.00	19.50-22.25	20.00-21.00

Good:

700-900 lbs.	18.25-20.50	17.75-20.50	18.00-20.25	16.50-19.50	17.00-19.50
900-1100 lbs.	18.75-20.50	18.25-20.75	18.00-20.25	16.50-19.75	17.00-19.50
1100-1300 lbs.	18.75-20.50	18.25-20.75	18.00-20.25	17.00-19.75	17.00-19.50

Standard,

all wts.	15.00-18.00	15.50-18.25	15.50-18.00	14.50-17.00	14.00-17.00
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Utility,

all wts.	13.00-15.00	14.00-15.50	12.00-15.50	12.50-14.50	12.00-14.00
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HEIFERS:

Prime:

600-800 lbs.	21.75-22.50	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	22.00-22.50	22.00-22.50	21.75-22.50	21.25-22.50	None qtd.

Choice:

600-800 lbs.	19.25-22.00	19.75-21.75	19.50-21.75	19.00-21.25	20.00-21.50
800-1000 lbs.	20.00-22.00	20.00-22.00	19.50-21.75	19.00-21.50	20.00-21.50

Good:

500-700 lbs.	18.00-20.00	17.50-19.75	16.00-19.50	16.50-19.00	17.00-19.00
700-900 lbs.	18.25-20.00	17.75-20.00	16.50-19.50	14.50-16.50	17.00-19.00

Standard,

all wts.	14.00-18.25	14.50-17.75	14.00-16.50	14.00-16.00	14.00-17.00
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Utility,

all wts.	11.50-14.00	13.00-14.50	11.00-14.00	12.00-14.00	12.00-14.00
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COWS:

Commercial,

all wts.	12.00-13.50	12.50-13.50	11.50-13.00	12.25-13.00	12.00-13.00
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Utility,

all wts.	11.50-12.00	10.75-12.75	10.25-11.50	10.75-12.25	10.50-12.00
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Cnn. & cut.,

all wts.	8.50-11.50	8.50-11.50	8.75-10.50	9.50-10.75	8.50-10.00
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CUT COSTS —
KEEP QUALITY HIGH WITH

Tietolin

THE PERFECT ALBUMIN BINDER

FIRST SPICE *Mixing Company, Inc.*
19 VESTRY ST., NEW YORK 13 • 98 TYCOS DR., TORONTO 10, CANADA (San Francisco, Vancouver and Montreal)

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KEEBLER ENGINEERING CO.

*Manufacturers of Meat Packing
Machinery and Equipment*

1910 W. 59th St. • Chicago 36, Ill.

HYGRADE'S
BEEF - VEAL - LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HAMS & BACON

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in name...
high grade in fact!

Regular traders, at all points, in product of
proven quality in all selections and grades,
in commercial quantities. We would welcome
the opportunity of working with you.

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EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

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Undisplayed: set solid. Minimum 20 words,
\$4.50; additional words, 20c each. "Position
Wanted," special rate, minimum 20 words,
\$3.00; additional words, 20c each. Count

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lines, 75c extra. Listing advertisements, 75c
per line. Displayed, \$3.00 per inch. Con-
tract rates on request.

Unless Specifically Instructed Otherwise, All Classified
Advertisements Will Be Inserted Over a Filled Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE.
PLEASE REMIT WITH ORDER.

POSITION WANTED

BEEF & PROVISION SALESMAN

Aggressive, thoroughly experienced, young man.
Large following in New York area. Would like
to represent packer direct. Brokerage or salary.
Highest references. W-249, THE NATIONAL
PROVISIONER, 15 E. 41st St., New York 17,
N. Y.

GENERAL SUPERINTENDENT or MANAGER:
Desires change. Complete packing house knowl-
edge, including canning. Thorough knowledge of
incentives, departmental cost control, labor rela-
tions, purchasing, yields and quality control pro-
cedures. W-238, THE NATIONAL PROVISIONER,
15 E. 41st St., New York 17, N. Y.

ENGINEER: Supervisory or staff time study
methods engineer. Experience includes plant lay-
out, material handling, etc. Resume furnished on
request. W-250, THE NATIONAL PROVI-
SIONER, 15 E. 41st St., New York 17, N. Y.

SALESMAN: Experienced pork and provision
salesman wants connection with sausage or pro-
visions business. Willing to invest. Northeastern
states preferred. W-251, THE NATIONAL PRO-
VISIONER, 15 E. 41st St., New York 17, N. Y.

SAUSAGE MAKER: Foreman or Superintendent.
Age 40, with over 20 years' experience. German.
Training in sausage manufacturing, loaves, smoked
and cured meats. Knowledge of costs, yields, etc.
Prefer location in the east. W-235, THE NA-
TIONAL PROVISIONER, 15 E. 41st St., New
York 17, N. Y.

SALESMAN: Flexible packaging, with following
in meat industry and industrial plants in Michi-
gan. W-252, THE NATIONAL PROVISIONER,
15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALARY \$17,000 TO \$20,000 PER YEAR

Top qualified experienced man to sell seasonings,
binders, emulsifiers, cures etc. The territory open
is Ohio, Indiana, Illinois etc. Our men know of
this ad. Only clean cut, high caliber, aggressive
salesmen need apply. Write giving past experience
and references. W-253, THE NATIONAL PRO-
VISIONER, 15 W. Huron St., Chicago 10, Ill.

OFFICE MANAGER: Thoroughly experienced ac-
countant. Capable of supervising office personnel
in a medium size processing plant. Located in
the eastern seaboard. Prefer knowledge of the
IBM system. W-254, THE NATIONAL PROVI-
SIONER, 15 E. 41st St., New York 17, N. Y.

ENGINEER: Practical general packinghouse chief
engineer with refrigeration and mechanical main-
tenance experience. Contact Mr. John F. Jud.,
c/o The Detroit Packing Company, 1120 Spring-
wells Ave., Detroit 9, Michigan.

SAUSAGE PRODUCTION MANAGER

Able to assume full charge of production of full
line sausage including packing room. Good op-
portunity for right man. Modern plant located in
South Carolina. Please state salary expected and
give us full details on your experience. Write
W-240, THE NATIONAL PROVISIONER, 15 W.
Huron St., Chicago 10, Ill.

SALESMEN: Philadelphia manufacturer, full line
smoked meats—sausage products—expanding sell-
ing force account of largely increased capacity.
Considering applicants for New York, Baltimore,
northern Jersey, Pittsburgh. State experience and
all particulars. W-242, THE NATIONAL PRO-
VISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Salesmen acquainted with sausage
makers to sell our sheep casings and hog casings.
To work from their homes in restricted areas.
Can handle our casings with their other lines.
Liberal commission. Advise territory you cover
and what lines selling. W-244, THE NATIONAL
PROVISIONER, 15 E. 41st St., New York 17, N. Y.

HELP WANTED

FOREMAN

CURING or CANNING or SLOWED BACON ex-
perience. Good opportunity with an expanding
company. Modern meat processing plant in greater
Chicago area. Local and out-of-town applicants
invited. Liberal benefits and sound employee rela-
tions. Replies confidential.

W-257, THE NATIONAL PROVISIONER,
15 W. Huron St., Chicago 10, Ill.

MIDDLE WEST CONCERN: Has opening for ex-
perienced beef man to sell car lots or truck lots
of beef in the New York area. Starting salary
\$150 weekly. Replies treated strictly confidential.
W-228, THE NATIONAL PROVISIONER, 15 W.
Huron St., Chicago 10, Ill.

SALESMAN

Wanted: To cover southeastern states, selling
quality seasonings, spices and curing materials.
Man familiar with sausage industry preferred.
Contact: SALES MANAGER, H. J. MAYER &
SONS COMPANY, INC., 6811 S. Ashland Ave.,
Chicago 36, Ill.

MECHANICAL ENGINEER and MAINTENANCE
MAN: To take charge of small killing plant
operation. Must have boiler and refrigeration
experience. Write, giving age, experience and
salary expected. W-243, THE NATIONAL PRO-
VISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: BEEF SALESMAN for our New York
office. Must be thoroughly experienced. Good salary.
Replies treated confidential. Reply to E. G.
JAMES COMPANY, 316 S. La Salle St., Chicago
4, Ill.

MECHANIC: Packinghouse, beef kill and render-
ing licensed ammonia and boiler operator, full
charge and responsibility. S. LOEWENSTEIN &
SON, 1945 Adelaide St., Detroit 7, Michigan.

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